

Nama: autavesta Elementary School						Date: 9/0/0/17				
Addre	e a i	9900 N	Truin Strant				Purpose:			
MUUTE	33.	181-	727 0225		_		Routine			
Telep!	ono	-101-	107-000	Type of Operation: Follow Up						
Owne	Wilder: (UCAMUL)				Food Service Complaint Investigation					
	rson in Charge (PIC) FALLIA GIL Next.					Hetail Food Investigation Control Other				
Offici	rson in Chorge (PIC) TUULU TILLY TO ficial Order for Correction: Based on an inspection this day, the Items mark						ne in anomillan as fasilitian which must			
be cr	rra	cled by the date	e specified below. This report, when signedby a Board of	f Heal	th.	BOH) member or	its agentsopeidutes up order of the			
BOH	to (	correct violation	s. Failure to comply with this notice may result in immed	liate s	usc	ension of your pe	ermit. If aggrelved by this order, you			
			. Your request must be in writing and submitted to the E							
ITEM		CODE		ITEM		CODE				
			FOOD PROTECTION MANAGEMENT	23		4-602,13	Non-Food Contact Surfaces Clean			
	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	24	-	4-903.11/04.11 4-904.11	Clean Equipment and Utensils Property Stored			
М	c	3-603.11	Consumer Advisories	26		4-502.13	Single Service Articles Stored, Dispensed  No Re-Use of Single Service Articles			
			FOOD		_	7 552.10	WATER			
			<u></u>							
	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source			
01	C	3-101.11 590,004 J	No Spoilage Labeling of Ingredients, Recalled, Allergen	-	U	5-103,1112	Hot & Cold Running Water, Under Pressure			
91	c	3-202.18	Shellstock ID				SEWAGE			
	С	3-203.12	Tags & Records	28	C	5-402,13	Sewer and Waste Water Disposal			
02		3-602.11	Food Labeling				PLUMBING			
		3-201.11 F	Safe Food Hendling Instructions	00		5.004.00				
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29	Ç	5-201/02.11 5-203.14	Installed and Maintnined Cross Connection, Beck Siphonege, BackFlow			
	С	3-401.1113	Cooking Temperatures	30		37200,14	TOILET AND HANDWASHING FACILITIES			
	С	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES			
03	C	3-501.14	Caoling	31	С	5-203.11	Number, Convenient			
	C	3-501.10	Hot and Cold Holding	-	С	5-204/05.11	Location, Restricted Use, Accessible			
04	U	3-402.1112 4-301.11	Perasite Destruction/Records Relained Facilities to Maintain Product Tempertures	32		6-202.14 6-501.1112	Tollet Enclosed, Self-Closing Doors Fixtures Clean, Good Repair			
05		4-302.12	Food Thermometere Provided	32		6-301.11-02.11	Hand Cleanser, Hand Drying, Signege			
06		3-501.13	PHF's Properly Thawed				REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION							
07	С	3-306 14	No Reuse of PHF's or Unwrepped Foods	33		5-501.1317	Adequate Number, Covered, Vermin Proof			
		3-305-07.11	Food Protection: Storage, Display, Transportation	34	$\vdash$	5-501.116 5-501.111/.115	Clean Outside Storege Aree Cleen			
80	С	3-302.11	Separation, Segregation, No Cross Contamination			0.0011111111111111111111111111111111111	INSECT, RODENT, ANIMAL CONTROL			
09		3-301,11 C	Handling of Food & Ice Minimized, No Bare Hands							
10		3-304.12	in Use Utencils Properly Stored	35	С	6-501.111/.115	Insects, Rodents, Animals, Outer Openinge			
		4-302,11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES			
			PERSONNEL	38		6-201.11	Floors, Constructed, Clean, Good Repair			
-11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Wells, Ceiting, Attached Equip., Clean			
	C	2-301.12	Proper, Adequate Hand Washing	38		6-303.11	Adequate Lighting			
12	C	590.004 E 2-401.1112	Prevention of Contamination of Hends Good Hygenic Practices	20	Н	6-202.11	Fixtures Shielded			
-10			Clean Clothes, Heir RestreInts	39 40	Н	6-304.11 6-305,11	Rooms and Equipment Vented Oreasing Room Clean			
13		2-402.11	Hair Restraints			3 0401.:	OTHER OPERATIONS			
			EQUIPMENT AND UTENSILS							
			5-10-1-04-1-1-1-1-1	41		7-101.11/02.11	Toxic Items: Original Container, Labeled			
14		4-202.11	Food Contact Surfaces; Designed, Maintained, Installed		C	7-201.11 6-501.113/.114	Stored Separately Premises: Methalined, No Unnecessary Articles			
400		4 000 40	Non-Food Contact Surfaces: Designed,	42		5-203,13	Mop Sink			
15		4-202.18	Meintained, Inetalled			2-103.11 B	No Unauthorized Personnel			
		4-501.11/.15	Dishweshing Facilities: Designed, Maintelned,	43		6-202.111/.112	Separata Living/Steeping Quartere			
16			Installed, Operated	44		4-802/03.11	Cleaning and Storage of Solled Linene			
	-	4-301,12 4-204,112/,115	Three Compertment Sink Provided, Drainboards  Equipment Thermometers, Pressure Gauge	_		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles			
17 4-204.112.113 Equipment (nermometers, Pressure Gauge  4-302.14 Test Kit Provided to Test Sanitizer						HIGHLY SUSCEPTIBLE POPULATIONS				
18 4-603.12 Pre-Flushed, Scraped, Soaked				45	C	3-801.11	Food Restrictions and Food Preparation			
19 4-501.18-,110 Wash, Rinse Water Clean, Proper Temperature Number of violeted provisions releted to foodborne Illness										
20	С	4-501.112/114	Property Santitized w/Chemical or 180 F Water	risk la	cto	rs and Interventione	o. (Red Items M.01.03.07.08)			
21_		3-304.14 4-802.11	Wiping Cloths: Clean, Sanitized, Use Restricted Food Contact Surfaces Clasn	Other	Cele	ical Violellone				
(alle		( )/	Dalama Dala	Callel	125	a doing a	1210 - L 1			
Inspec	aspector's Signature. Ilamoun Drulley			Print	1	nganaan l	MIETU !			
PtC's S			arie Maccorder	Print	K	) \ \ ()	ni Placdonard			
		Dete of Inspection	1A-MSS	Date &						
- marriabet	-F-140	The second secon		1111111111						



Establishm	ent Name autavesta Elementary	Date 9/26/17
Address	990 Main Street	Page of
Item No.	in the space below describe all violations checked on front page.	
	Main KHEDEN	
OL	2-day frage (230 F 2-dow freezer (26 6 F	
OL	Hot hold - 184° F - Tater hits a sandwiches	
OL	3-my Mbelled - axet Cooppon-	
OL	Hand Sink- Hot H. O. sonp. moer towels	
OL	Dry goods area - all food up off flows -	
OK	Servente-Paula Albert - 4/14-4/19	
Ot.	Cusket freezer@-18°F.	
OK	Milk Cooler #10.35F milk cooler +2 C34F	
OK_	One-time Use Utensils - all Ind. Wapped	
OL	Flows, walls, ceilings-clean an good remin	
OK	employee- that gloves appro	
OK	This are Bedo	
-		
		-
		-



Namo: Altavesta Elementary School Address: 990 main Street						Date: 0/19/18			
Addr	Address: 990 main street								
Teler	Gelephone: 761-937-8035					of Operations	Routine		
	Accorded to took soulis -si				Type of Operation: Follow Up Good Service Completed Completed				
Owne	r:	THUILL	1 L TOW STYICE				Investigation 🔾		
Perso	rson in Charge (PIC)					MACH F	Ottion G		
Onio Onio	ficial Order for Correction: Based on an Inspection this day, the Items marked corrected by the date specified below. This report, when signedby a Board of					lentify the violatio	ns in operation or facilities which must		
BOH	to	correct violation	is. Fellure to comply with this notice may result in Imme	diate s	เมรณ	pension of your pe	ermit. If aggreived by this order, you		
have	9 1	ight to a hearing	g. Your request must be in writing and submitted to the	BOH 8	it th	e abovo address	within 10 days of receipt of this order.		
ITEM		CODE		ITEM	-	CODE			
			FOOD PROTECTION MANAGEMENT	23	-	4-602.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utansits Properly Stored		
М	C	590,003 A/B 3-603,11	Person in Charge (PIC), Assigned, Knowledgable  Consumer Advisories	25		4-904.11	Single Service Articles Stored, Dispensed		
	10	3-003.11	FOOD	26	1_	4-502.13	No Re-Use of Single Service Articles		
	1.0	500 001 10		1	T -		WATER		
	C	590.004 A/B 3-101.11	Approved Source No Spoilage	27	C	5-101,11 5-103.11-,12	Approved Source Hot & Cold Running Weter, Under Pressure		
01	C	590.004 J	Labeling of Ingradients, Recalled, Allergen		1-	0.100.17.12	SEWAGE		
	C	3-202.18 3-203.12	Shellstock ID Tegs & Records	20	C	5-402.13	Sewer and Weste Water Disposal		
02	_	3-602.11	Food Labeling	1 20	1 4	3-402.13	PLUMBING		
		3-201.11 F	Sefe Food Hendling Instructions	-	_	7			
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	c	5-201/02.11 5-203.14	Installed and Maintained Cross Connection, Back Stphonage, BackFlow		
	C	3-401,11-,13 3-403 11	Cooking Temperatures	_	-		TOILET AND HANDWASHING FACILITIES		
03	c	3-501.14	Reheating Cooling	+	TC	5-203.11	Number, Convenient		
	C	3-501.10	Hot and Cold Holding	31	C	5-204/05.11	Location, Restricted Use, Accessible		
04	C	3-402.1112 4-301.11	Peresite Destruction/Records Retained Facilities to Maintain Product Tempertures	32		6-202,14 6-501,11-,12	Toilet Enclosed, Self-Closing Doors Fixtures Clean, Good Repeir		
05		4-302.12	Food Thermometers Provided	1 32	L	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
05		3-501.13	PHF's Properly Thawed	-			REFUSE DISPOSAL		
	_		FOOD PROTECTION FROM CONTAMINATION	33	1	5-501.1317	Adequate Number, Covered, Vermin Proof		
07	С	3-306.14 3-305-07.11	No Reuse of PHF's or Unwrapped Foods			5-501.116	Clean		
98	С	3-302,11	Food Protection; Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34		5-501,111/.115	Outside Storage Aree Clean		
09		3-301.11 C	Hendling of Food & Ice Minimized, No Bere Hands	1			INSECT, RODENT, ANIMAL CONTROL		
10		3-304,12 4-302,11	In Use Utencils Property Stored Food Dispensing Utencils Provided for Self-Service Unit	35	C	6-501.111/.115	Insects, Rodents, Animels, Outer Openings		
			PERSONNEL				PHYSICAL FACILITIES		
11	С	590 003 D/E	Personnel with Infections Restricted/Excluded	36	H	6-201.11 6-201.11	Floors, Constructed, Clean, Good Repair Walls, Ceiling, Attached Equip., Clean		
	С	2-301.12	Proper, Adequate Hand Washing	- 38		6-303.11	Adequate Lighting		
12	C	590.004 E 2-401,11-,12	Prevention of Contemination of Hands Good Hygenic Prectices	39	Н	6-202.11 6-304.11	Fixtures Shielded		
13		2-304.11	Clean Clothes, Heir Restraints	40		6-305.11	Rooms and Equipment Vented  Dressing Room Clean		
		2-402,11	Heir Restraints	-			OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS	41	С	7-101.11/02.11	Toxic Items: Original Conteiner, Labeled		
14		4-202.11	Food Centact Surfaces: Designed, Maintained,		С	7-201.11	Stored Separately		
15		4-202.16	Installed Non-Food Contact Surfaces: Designed,	42		6-501.113/.114 5-203.13	Premises: Meintained, No Unnecessary Articles  Moo Sink		
15			Maintained, installed			2-103,11 B	No Unaulhorized Personnel		
16		4-501.11/.15	Dishwashing Facilities: Designed, Meintained, Installed, Operated	43		6-202,111/.112 4-802/03.11	Separate Living/Steeping Querters Cleaning and Storage of Solled Linens		
		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17	1	4-204.112/.115 4-302.14	Equipment Thermometers, Pressure Gauge Test Kit Provided to Test Sanitizer	-			HIGHLY SUSCEPTIBLE POPULATIONS		
10		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801,11	Food Restrictions and Food Praparation		
19	С	4-501.18110 4-501.112/114	Wash, Finse Water Clean, Proper Temperature Properly Sentitized w/Chemical or 180 F Water	٦.		•	s related to foodborne Illnese		
21	7	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	TIOK TE	cto	rs and interventions	. (Red Items M,01,03,07,08)		
22		4-602.11	Food Contact Surfaces Clean	Other	Crlt	Ical Violations			
nspac	spector's Signature MOARAM DHOWL			Print: Meahan Donerry					
IC's S	igne	ature:	10/1 Wa 11/1 XX	Print CSPAULA GICKCAL					
		Date of \	MILA DOISS	Date 8					
	med - the T	A 20 A 20 A 20 A 20 A 2	1 1-2-7-1 17 323 To all	THESTIN					



Establishm	Date/e/19/18
Address	990 main street Page Lot L
Item No.	In the space below describe all violations checked on front page.
-	Main KHONED
OL	Casket Freezer ( -12°F (custodian freezer)
OK	Q-dorfridge @ 37°F
OL	2-day freezer @ 14'F
OK	3-brus SINK- Jakelled - Overt @ 200 ppm
OX-	Hand sink-labelled - Ourst @ 200 ppm Hand sink-Hot Ho Clauf Soap, + paper towels-
OK	Serv. Mfe - Haula Gilbert - 4/14-4/19
OK	Prep areas - Clean & in good repair
OK	Employee - Hat, gloves & aprons
OK	Floors, Localis, Ceilings - Clain + in good repair
OK_	One-time use utensils - all pre-packaged
OL	Mill. Coner Q. 316 F
OL_	My goods storage alegan & ale Herrs up Off Flours -
01_	Trash area-clean + lean Closed-
OK_	Chemical strack- are laboliere + away from God-
OV_	Employee hishman-tot Horman - mpertainels-
-	
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Namo: Altavesta Elementary School						Date: 1/128/18			
Address: 990 main street									
	761 (722 (2)25						Routine		
					Type of Operation: Follow Up Food Service Compleint				
Owne	when Avamage stand Service				Retail Food Investigation				
Perso	ก โก	Charge (PIC)	aula Gilbert	1	Mb.	martin la	Other		
Offic	ial (	Order for Correc	ction: Based on an inspection this dey, the items markoc	belo	N IO	ontify the violation	ns in operation or facilities which must		
pe c	orre	cted by the date	e specified below. This report, when signedby a Board of	f Hea	lth i	(BOH) member or	r Its egenteonsitiutes an order of the		
have	100	correct violation	is. Fallure to comply with this notice may result in immed Your request must be in writing end submitted to the f	diate s	us	pension of your pe	armit. If aggreived by this order, you		
ITEM		CODE	2. 1001 reduces tribes be in withing and shoringed to the f	ITEN		CODE	within 10 days of receipt of this order.		
			FOOD PROTECTION MANAGEMENT	23	+	4-602.13	Non-Food Contect Surfaces Clean		
	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	24	F	4-903.11/04.11	Clean Equipment and Utensils Properly Stored		
М	C	3-603.11	Consumer Advisories	25 26	-	4-904.11 4-502.13	Single Service Articles Stored, Dispensed  No Re-Use of Single Service Articles		
			FOOD	1		7-302.10	WATER		
	С	590.004 A/B	Approved Source	-	Lo	T			
	c	3-101.11	No Spoilage	27	C	5-101.11 5-103.11-,12	Approved Source Hot & Cold Running Water, Under Pressure		
01	C	590,004 J	Labeling of Ingredients, Recalled, Allergen		10	0 100,11-,12	SEWAGE		
	C	3-202.18	Shelistock ID Tags & Records		10				
00	Ĭ	3-602.11	Food Labeling	_28_	C	5-402.13	Sewer and Waste Water Disposel		
02_	L	3-201.11 F	Safe Food Handling Instructions	1			PLUMBING		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02.11	Installed end Maintained		
	С	3-401.1113	Cooking Temperalures	30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow		
	С	9-403.11	Reheeting				TOILET AND HANDWASHING FACILITIES		
03	C.	3-501.14	Cooling Halding	31	C	5-203.11	Number, Convenient		
	c	3-501.16 3-402.11-,12	Hot and Cold Holding Perssite Destruction/Recorde Retained	-	С	5-204/05.11 6-202.14	Location, Restricted Use, Accessible		
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.11-,12	Tallet Enclosed, Self-Closing Opers Flatures Clean, Good Repair		
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hend Cleanser, Hand Drying, Signage		
06		3-501.13	PHFs Properly Thawed				REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION			5-501.13-,17	Adequate Number, Covered, Vermin Proof		
07	С	3-306,14	No Reuse at PHFe or Unwrapped Foods	33		5-501.116	Clean		
06	С	3-305-07.11 3-302.11	Food Protection: Storage, Display, Transportation Separallon, Segragetion, No Cross Contamination	34		5-501,111/,115	Outside Storege Aree Clean		
09	Ť	3-301.11 C	Handling of Food & Ice Minimized, No Bere Hands	1			INSECT, RODENT, ANIMAL CONTROL		
10		3-304.12	In Use Utencile Property Stared	35	С	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
	Ш	4-302.11	Food Dispensing Utencile Provided for Self-Service Unit				PHYSICAL FACILITIES		
			PERSONNEL	38		6-201.11	Floors, Constructed, Clean, Good Repair		
11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	37			Wells, Celling, Attached Equip., Clean		
10	C	2-301.12	Proper, Adequate Hand Washing	38		6-303.11	Adequate Lighting		
12	C	590,004 E 2-401,11-,12	Prevention of Contaminetion of Hands Good Hygenic Practices			6-202.11	Fixtures Shielded		
13		2-304.11	Clean Clothee, Helr Restraints	39 40	-	6-304.11 6-305.11	Roams and Equipment Vented Dressing Room Clean		
		2-402,11	Hair Restraints				OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS		Ċ	7 401 41/00 14			
14		4-202,11	Food Contact Surfeces: Designed, MaIntained,	41	c	7-101.11/02.11 7-201.11	Toxic Items: Original Container, Labeled Stored Separately		
		7-202.11	Installed				Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfacee: Deelgned, Maintained, Installed	42	-		Mop Sink		
		4-501.11/.15	Dishwashing Fedifiles: Designed, MeIntained,	43	-		No Unauthorized Personnel Separale Living/Sleeping Quartera		
16		7 001.117.10	Installed, Dperated	44			Cleaning and Storage of Soiled Linene		
		4-301.12	Three Compartment Sink Provided, Drainboarde				Storage of Linen, Clean Equip., Sing.Serv. Articles		
17	- 1	4-204.112/.115 4-302.14	Equipment Thermometers, Pressure Geuga Test Kit Provided to Test Sanitizer	HIGHLY SUSCEPTIBLE POPULATIONS					
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Reatrictions and Food Preparation		
19	_		Wash, Rinse Waler Clean, Proper Temperature	Numb	ar o	violated provisions	releted to loodborne illness		
20	C	4-501.112/114 3-304.14	Properly Sanitized w/Chemical or 180 F Water Wining Cloths: Clean, Sanitized, Use Restricted	risk la	clor	s and interventions.	(Red Items M,01,03,07,08)		
22	+		Wiping Cloths; Clean, Sanitized, Use Restricted Food Contact Surfaces Clean	Other	Criti	cel Violatione			
		m	Aban Dahai Al	Other Critical Violations					
spec	01'5	Signature:	difficult During	Print:	11	METERY)	עריש עי		
IC's Signature:									
		Date of	The state of the s	Print: Date &	7				
ompl	npliance Inspection NA VOS				Result				



Estabilshn	nent Name Attavesta Elementary School Date 11/28/18
Address	990 main street Page L of L
Item No.	In the space below describe all violations checked on front page.
OK	Hardsink-thet 450 @114" F soup & paper toxels-
OL	2-docr-fnage @ 367
OL	D-dar fratter @ 110F
OIL	3-hay Sink-labelled & Clean Quat @ 200 ppm
OK	employees- this gloves aprins.
OL	Hot hold myhbrowns @ 150:F
OL	Dry goods area-clean are Hemsoff-formes-
OL	au chemicals street-
OL	employee bothnom
DK_	train area-alean+ Overed-
OK	Servisate-Paula Filbert-4/14-4/19
OK_	Cosket freezer #1@-15°F, #a@-31°F
OL OL	Flores walls ceilings-clean & in good repair
OK	all some use usensils parkaged -
OL	milk Osoler + 10-33 F + 20-38 F
_	



Name: Utavesta Elementary School						Date: 51119				
Addn	068:		nain Street				Purpose:			
Talas	hon	781-0	137-8035			10	Routine			
a ciel	1				Type of Operation: Follow Up Food Service Complaint					
Owns	WHAR. AVAMOUR				Retail Food Investigation					
Parso	n In	Charge (PIC)		Te	Temporary Food					
Offic	ial	Order for Correct	ction: Based on an inspection this day, the items marked	belo	Vid	entity the violation	ns in operation or facilities which must			
pe c	ome	acted by the date	e specified below. This report, when signedby a Board o	f Hea	lth (	BOH) member or	rits agentoonsitlutes an order of the			
have	a	right to a hearing	<ol> <li>Pour request must be in writing and submitted to the F</li> </ol>	ilate s	late suspension of your permit. If aggreived by this order, you OH at the above address within 10 days of receipt of this order.					
ITEN	ī	CODE	The second of th	ITEN		CODE	To days of receipt of this order.			
			FOOD PROTECTION MANAGEMENT	23		4-802.13	Non-Food Contact Surfaces Clean			
M	C	590 D03 A/B	Person in Charge (PIC), Assigned, Knowledgable	24 2S	⊬	4-903.11/04.11 4-904.11	Clean Equipment and Utansils Properly Stored Single Service Articles Stored, Dispensed			
IAI	<u> </u> c		Consumer Advisorles	28		4-502.13	No Re-Use of Single Service Articles			
			FOOD				WATER			
	C	590.004 A/B	Approved Source	27	С	5-101.11	Approved Source			
	C		No Spollege	2'	С	δ-103.1112	Hot & Cold Running Water, Under Pressure			
01	C		Labeling of Ingradients, Recalled, Allergen Shellslock ID	-			SEWAGE			
	C		Tegs & Records	20	С	5-402.13	Sewer and Waste Weter Disposal			
02		3-602.11 3-201.11 F	Food Labeling Safe Food Handling Instructions				PLUMBING			
		3-201.11 F		29		5-201/02.11	Installed and Maintelned			
	_		FOOD PROTECTION, TIME & TEMP. CONTROLS	30	С	5-203,14	Cross Connection, Back Siphonege, BackFlow			
	C		Cooking Temperatures Reheating				TOILET AND HANDWASHING FACILITIES			
03	c	3-501.14	Cooling	-	C	5-203.11	Number, Convenient			
	C	3-501.18	Hot and Cold Holding	31	C	5-204/05.11	Location, Restricted Use, Accessible			
04	С	3-402.1112 4-301.11	Parasite Destruction/Records Retained Facilities to Maintain Product Tempertures	32		6-202.14 6-501.1112	Toilet Enclosed, Self-Clasing Doors			
05		4-302.12	Food Thermometers Provided	32		6-301.11-02.11	Fixtures Clean, Good Repeir Hand Cleanser, Hend Orytog, Signege			
_06_	_	3-501.13	PHF's Properly Thawed				REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION			5-501.1317	Adequate Number, Covered, Vermin Proof			
07	С		No Reuse of PHFe or Unwrapped Foods	33		5-501.116	Clean			
80	c	3-305-07.11 3-302.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34		5-501.111/.115	Outside Storage Area Clean			
09	Ť	3-301.11 C	Hendling of Food & Ice Minimized. No Bare Hands				INSECT, RODENT, ANIMAL CONTROL			
10		3-304.12	In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings			
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit PERSONNEL	-			PHYSICAL FACILITIES			
	_			36		8-201.11	Floors, Constructed, Clean, Good Repair			
11	C	590.003 D/E 2-301.12	Personnel with Infections Restricted/Excluded Proper, Adequate Hand Washing	37		6-201.11	Walls, Ceiling, Attached Equip., Clean			
12	С	590.004 E	Prevention of Contamination of Hands	38	ŀ	6-303.11 6-202.11	Adequate Lighting Fixtures Shielried			
	C	2-401.1112	Good Hyganic Practices	39		6-304.11	Rooms and Equipment Vented			
13		2-304.11 2-402.11	Clean Clothes, Heir Restraints Heir Restraints	40		6-305.11	Dressing Room Clean			
			EQUIPMENT AND UTENSILS				OTHER OPERATIONS			
				41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled			
14		4-202.11	Food Contact Surfaces: Designed, MaIntalned, Installed		러	7-201.11 6-501.113/.114	Stored Seperalety Premises: Meintelined, No Unnecessary Articles			
15		4-202.16	Non-Food Contact Surfeces: Designed,	42			Mop Sink			
_	-		Maintained, Instelled Oishwashing Facilities: Designed, Maintained,	40	-		No Unauthorized Personnel			
16		4-501.11/.15	Installed, Operated	43 44	-	6-202.111/.112 4-802/03.11	Separate Living/Siceping Quarters Cleaning and Storage of Solled Linens			
	_	4-301.12	Three Compertment Sink Provided, Drainboarde	94			Storage of Linen, Clean Equip., Sing.Serv. Articles			
17		4-204.112/.115 4-302.14	Equipment Thermometera, Pressure Gauge Test Kit Provided to Tast Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS			
10		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparetion			
19	С	4-501.16110 4-501.112/114	Wash, Rinse Water Clean, Proper Temperature Property Sanitized w/Chemical or 180 F Water				related to foodborne Illnese			
20		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	riak la	ctor	s and interventions.	, (Red Items M,01,03,07,08)			
22_	2 4-602.11 Food Contact Surfaces Clean Other Critical Violations									
00000	A ale	Slove WI	Jaken Dokains		n	maken Ni	mark!			
speci	spector's Signalure: / //////////////////////////////////				Print: / W// // / / / / / / / / / / / / / / /					
IC's S			HUNGUL YOUR IS	Print & Paula Gulbert						
		Dete of Inspection	11// A VIVI	Date &			. [			
ALCI ING.	Dilance Inspection 14/11 - [_425] Result									



Establishm	ent Name A Havesta Elementary School	Date 5   1   19
Address	990 main street	Page of
item No.	in the space below describe all violations checked on front page.	
OK	Hand Sink - Hotto 185°F scap moer	toucis
OK	1x account cezer - 17 road labelled & Clay	7
OK	D-door conter - @ 39" F Food whelfed a Old	an
OK.	MIK. Coller # 1@40F #2@39°F	
OL	Cascettreeter # 105F #20-24F	
OL	Dry goods area- all food labelled Idated Ste	recl
<u> </u>	Chimicals-labelled & Stored properly	
OL	Lemolares-Has Clowns Clives	
OK_	Floors, walls ceilings - Clean & in and repo	ir
OL	emplutee bothroom- Hot than, soon paper	tones
OL	Train mea in mack clean	
OL-	all me-time-use Hensils pre-parray	<u>a</u>
	mop sol- area- arean & away from food-	



Name	Name: Goodyear Elementary School						Date: 10/110/17		
Addre	Address: 4 Central Halet								
Tales	elephone: +81-937-837						Routine 🖼		
relep					Type of Operation: Follow Up Gomplaint G				
Owne	r:	Uramar	K.	. Re	tail	Food C	Investigation 🔾		
Perso	n la	Charge (PIC)	Armost Phyring-	Ter	npo	rery Food	Othor		
Offic	al (	Order for Correc	tion: Based on an inspection this day, the Items marked	belov	v ld	entity the violation	is in operation or facilities which must		
be o	orre	ected by the date	e specified below. This report, when signedby e Board o	f Heal	th (	BOH) member or	its agentconsitiutes an order of the		
BOH	to	correct violation	s. Failure to comply with this notice may result in immed	ilete s	usc	ension of your pe	ermit. If eggreived by this order, you		
nave ITEM	e r	code	<ol> <li>Your request must be in writing and submitted to the E</li> </ol>				withIn 10 days of receipt of this order.		
HEM	-	CODE		ITEM 23	-	4-602.13	Non-Food Contact Surfaces Clean		
			FOOD PROTECTION MANAGEMENT	24	-	4-903.11/04.11	Clean Equipment and Utensils Property Stored		
М	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed		
	С	3-603.11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	С	590.004 A/B	Approved Source	27	С	5-101.11	Approved Source		
	C	3-101.11	No Spollage		c	5-103.1112	Hol & Cold Running Waler, Under Pressure		
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen				SEWAGE		
	c	3-202.18	Shellalock ID Tage & Records	26	С	5-402.13	Sewer and Waste Weler Disposal		
02		3-602.11	Pood Labeling	20	_	3-402.13			
UZ		3-201.11 F	Sale Food Hendling Instructions	1			PLUMBING		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02.11	Installed and Maintained		
	С	3-401.1113	Cooking Temperatures	30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow		
	C	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES		
03	С	3-501.14	Coaling	31	,C	5-209.11	Number, Convenient		
	C	3-501.16	Hot and Cold Holding	31	С	5-204/05.11	Location, Restricted Use, Accessitile		
04	С	3-402.1112 4-301.11	Perasita Destruction/Records Retained			6-202,14	Toilel Enclosed, Self-Closing Doors		
0.5		4-302.12	Facilities to Melniein Product Temperiures Food Thermometers Provided	32		6-501.1112 6-301.11-02.11	Fixtures Clean, Good Repair Hand Cleanser, Hand Drying, Signage		
06			T O GOTT I GETT						
FOOD PROTECTION FROM CONTAMINATION			FOOD PROTECTION FROM CONTAMINATION				REFUSE DISPOSAL		
07	С	3-306.14		33		5-501.1317	Adequate Number, Covered, Varmin Proof		
07	-	3-305-07.11	No Reuse of PHF's or Unwrapped Foods Food Protection: Storage, Displey, Transportation	34		5-501.116 5-501.111/.115	Clean Outside Storage Area Clean		
80	С	3-302.11	Separation, Segregation, No Crose Contamination	- 344	!	5-501.1117.115			
09		3-301.11 C	Handling of Food & Ice Minimized. No Bare Hands				INSECT, RODENT, ANIMAL CONTROL		
10		3-304.12	In Use Utancils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
	_	4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES		
			PERSONNEL	36		6-201.11	Floors, Constructed, Cleen, Good Repair		
11	С	590.003 D/E	Personnel with Intections Restricted/Excluded	37		6-201.11	Walls, Ceiling, Attached Equip., Clean		
	C	2-301.12	Proper, Adequate Hand Weshing	38			Adequate Lighting		
12	C	590.004 E 2-401.1112	Prevention of Contamination of Hends Good Hygenic Practices	39	$\dashv$		Fixtures Shielded Rooms and Equipment Vented		
13	Ť	2-304.11	Clean Clothes, Hair Restraints	40	$\dashv$		Dressing Room Clean		
		2-402.11	Hair Restraints				OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS		6				
			Food Contact Surfaces: Designed, Maintained,	41	C	7-101.11/02.11 7-201.11	Toxic items: Original Container, Labeled Stored Separately		
14		4-202,11	Installed		Ť	6-501.113/.114	Premises: Meintained, No Unnecessary Articles		
15		4-202.18	Non-Food Contact Surfaces: Designed,	42			Mop Sink		
	-		Maintained, Installed		_		No Unauthorized Personnel		
16		4-501.11/.15	Dishwashing Facilities: Designed, Malntelned, Installed, Operated	43	$\dashv$		Separate Living/Sieeping Ouarters		
10		4-301.12	Three Compartment Strik Provided, Drainboards	44	ŀ		Cleaning and Storage of Soiled Linens Storage of Linen, Clean Equip., Sing, Serv. Articles		
17		4-204.112/.115	Equipment Thermomelers, Pressure Gauge		_	7 000.11			
	_	4-302.14	Test Kit Provided to Test Sanitizer	HIGHLY SUSCEPTIBLE POPULATIONS					
16 19	-	4-603.12 4-501.16110	Pre-Flushed, Scraped, Soaked Wesh, Rinse Water Clean, Proper Temperature	45 C 3-801.11 Food Restrictions and Food Preparation					
20	С	4-501.16110							
21		3-304.14	Wiping Cloths: Clean. Sanitized, Use Restricted	1147, 16	-101	- and interventions.	(Tree name injuryou,or just)		
22		4-602.11	Food Contact Surfaces Clean	Other	Crit	ical Violetions			
		Street M	asker Nikara	Machan Dahart					
nspec	OC'S	Signature	MIT WILL STATE OF THE STATE OF	Print:	11	The KINIT	UKKIL		
C'a S	IC's Signature: OTCOOL RIKING				Print Agon Agrins				
		Dete of	Milwice	Data &	-	The state of			
Compl	impliance Inspection 1/255				Rosult				



Establishme	HIT Name Goodyear Elementary School	Date 10/10/17
Address	ti Central Street	Page of
Item No.	in the space below describe all violations checked on front page.	
OX	milk ander 032°F. (front)	
OK	a-dartingae @37°E	
OL	OZZO NOT NOID C 155°F.	
a	Front-Mord SINK-Hot HO, SOAD paper tonels	
ac	Front open milk area-@370F	
a	all prep areas- Clean a in good repair	
OL	employees- Hats gloves, aprinc	-;
OK	reproduction service- Carol Ciccarelli - 1/14-	1/19
	Margaret Perkins -2117-21	
OL_	Well-infreezer@3.5°F Flors & fans Cle	an.
OK	Walk-in Coper @ 35°F Floors of Fains Clean	
$\alpha$	Mir cooker(by week ins) @ 30% F	
OL	mp sor area-away From food-clean.	
OL	my goods area-autood up off flours a Car	is dated.
OK	metime use utensils - are pre-provinged	<u>.</u>
OK	Floors walls, reilings-clean's in good repa	IF
OL	mensink-clean-	
O'C_	3-bay-labelled & Worling	
OL	Herrison near 3-buy- that the scap, papertous	0/5-
Ok_	Wat Sinitizer wood pm	
OL	not in-use wensils-all strea-	
016	Out Sanitizer @ ODD pm Not in-use utensils-au strea- Man (Mlu-Clan-	



Name	lame: Occayear Elementary School Date (0/13/18								
Address: 43 Orange Street  Purpose:									
	701 041 072					Roufine			
10100					Type of Operation: Follow Up ☐ Food Service ☐ Complaint ☐				
Owne	WHER Aramark Food Service				Food Service Complaint Retail Food Investigation				
Peren	n In	Chame (BIC)		To	mpo	orery Food	) Ather D		
Offic	lal (	Order for Correc	ction: Based on en Inspection this day, the items marked	belo		tenlify the violation	as in operation or facilities which must		
be c	orre	cted by the date	e specified below. This report, when signedby a Board o	f Hea	lth (	(BOH) member or	r its agentognaltiutes en order of the		
BOH	to	correct violation	ns. Failure to comply with this notice mey result in immed	diate s	Sus	pension of your pr	ermit. If aggreived by this order, you		
nave		cone	g. Your request must be in writing and submitted to the I				within 10 days of receipt of this order.		
I I EW	2	CODE		ITEV 23	1	4-S02,13	Non-Food Contact Surfaces Clean		
			FOOD PROTECTION MANAGEMENT	24	1	4-903.11/04.11	Clean Equipment and Utensits Properly Stored		
М	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed		
	C	3-603,11	Consumer Advisories	20	L	4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	C	590.004 A/B	Approved Source	27	C		Approved Source		
0.1	C	3-101.11 590.004 J	No Spoilage	-	С	5-103.1112	Hot & Cold Running Water, Under Pressure		
01	C	3-202.18	Labeling of Ingredients, Recalled, Allergen Shellstock ID	1			SEWAGE		
	C	3-203.12	Tags & Records	28	С	5-402.13	Sewer and Waste Water Disposal		
02		3-602.11	Food Labeling	-			PLUMBING		
		3-201.11 F	Safe Food Handling Instructions	- 00	1	F 004 PO 44			
			FOOD PROTECTION, TIME & TEMP, CONTROLS	30	c	5-201/02.11 5-203.14	Installed and Maintained Cross Connection,Back Siphonage,BackFlow		
	C	3-401.11-,13	Cooking Temperaturee			0 200111	TOILET AND HANDWASHING FACILITIES		
	C	3-403,11	Reheating	_	T-				
03	C	3-501.14 3-501.16	Cooling Hot and Cold Holding	31	C	5-203.11 5-204/05.11	Number, Convenient Location, Restricted Use, Accessible		
	C	3-402.1112	Perasite Destruction/Records Retained		Ĭ	6-202.14	Totlet Enclosed, Self-Closing Doors		
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.11-,12	Fixtures Clean, Good Repair		
05		4-302.12	Food Thermometers Provided	-	<u> </u>	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
06		3-501.13	PHF's Properly Thawed	-			REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION		T	5-501.1317	Adequate Number, Covered, Vermin Proof		
07	C	3-308.14	No Reuse of PHF's or Unwrepped Foods	33		5-501,116	Clean		
80	С	3-305-07.11 3-302.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34	J	5-501.111/.115	Outside Storege Aree Clean		
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	-			INSECT, RODENT, ANIMAL CONTROL		
10		3-304.12	In Use Utenciis Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES		
			PERSONNEL	36		6-201.11	Floors, Constructed, Clean, Good Repair		
11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Walls, Celling, Attached Equip., Clean		
	C	2-301.12	Proper, Adequete Hand Washing	38		5-303,11	Adequate Lighting		
12	C	590.004 E 2-401.1112	Prevention of Contamination of Hands Good Hygenic Practices	39		6-202.11	Fixturea Shielded		
13	-	2-304.11	Clean Clothes, Helr Restraints	40	$\vdash$	6-304.11 6-305.11	Rooms and Equipment Vented Dressing Room Clean		
		2-402.11	Hair Restraints		-		OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS	-					
4.5			Food Contact Surfaces: Designed, MeIntained,	41	C	7-101.11/02.11 7-201.11	Toxic tlerm: Original Container, Labeled Stored Separately		
14	Į	4-202.11	Installed	-	Ĭ	6-501.113/.114	Premises; Meintained, No Unnecessary Articles		
15		4-202.16	Non-Food Confect Surfaces: Designed,	42		5-203.13	Mop Sink		
	$\dashv$		Maintained, Installed Dishwashing Facilities: Designed, Maintained.			2-103.11 B	No Unauthorized Personnel		
16		4-501.11/.15	Installed, Operated	_43		6-202,111/,112 4-802/03.11	Separate Living/Sleeping Quarters Cleaning and Storage of Solled Unens		
		4-301.12	Three Compartment Sink Provided, Dreinboards	44		4-903.11	Storage of Linen, Clean Equip., Sing Serv. Articles		
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
16	-	4-302.14 4-603.12	Test Kit Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked	45	C	2 201 11	Food Restrictions and Food Praparation		
19		4-501,18-,110	Wash, Rinse Water Clean, Proper Temperature			3-801.11	s releted to foodborne illness		
20	С	4-501.112/114	Property Sanitized w/Chemical or 160 F Water	risk factors and interventions. (Rod items M,01,03,07,08)					
21	3-304.14 Wiping Cloths: Clean, SanItized, Use Restricted								
22	_	4-602.11	Food Contact Surfaces Clean	Olher	Crit	ical Violations			
ıspec	spector's Skynature: A DOWNA DECEN			Print		Ilancin.	/ YYBUTU		
	1 Hotel Palati				Carlo Plus				
IC's S			thing I would	Print: (9) Q (1) VW (1) (1)					
		Date of	MA LMSS	Date 8		11			
Compliance Inspection 197 1200 Rest					Result				



Establishm	ent Name Goodyear Elementany School	Date 6/13/18
Address	43 Orange Street	Pageof
Item No.	in the space below describe all violations checked on front page.	
	KHChen	
OL	Dry goods area - Clean-all temsupoff f	avs
OL	3- Dry Sinx - Cleans working Durt @ OBM	000
OK	Hand Juk near 3-bay- Hot HOCHOFS	apopaper the
OL	Mauk-in appler @39'F Floors fans clear	)
OL	War-in freezer Q8°F, Floors & fans Cle	cen
OK	Large mile cooler @ 34°F.	
OK	employees-Hats aprons, gloves	
OK_	Open front milk coolers @ 35°F = 40°F	
OK	a-dartridge Wifnut cups - watermel	n@35F
OL_	Hot hold to PIZZO a nuggets @ 166°F	
_0 _	Floors, walls, Oellings -	
OL	Denvote- Caro (100 are 111-1114-1119	
	Margaret Perkins-2117-2122	
OL	Ham sink-C prep- Hot Ho, Snap, maper	toxes
OL	milk.coolerC374-	
OK	prep area-Clean & in good repair	



Nama: Excayear Flementury School					Date: 11 29 18				
112 YVIVIA STORES									
		701	G2A G27		Purpose:				
Tole	phoi	ne:	YOT OOT		Type of Operation: Follow Up				
Own	er:	Arcim	ark Food Service			il Food	Compleint Investigation		
Pers	on I	Chama (PIC)	Museus and Brieff	70	-	annon Cond	- invodigation		
Offic	dal	Order for Core	AMOUNT FOR LINY action: Besed on an inspection this day, the items mark	ed belo	C	MOOI identify the ylotation	OUS IT operation or facilities which must		
De C	UII	acted by the da	ite specified below. This report, when signed by a Board	i of Hea	alth	(BOH) member	or its accompaniellutos on order of the		
DOF	7 10	COLLECT AIGISTIC	Ins. railure to comply with this notice may result in Imm	ediate:	8118	spension of vour r	permit if appropried by this order you		
ITEA	9 13	CODE CODE	ng. Your request must be in writing and submitted to the	o BOH	at	the above address	s within 10 days of receipt of this order.		
71.	"	_ CODE	FOOD DOOT OF THE LAND OF THE L	TE)	-	4-602.13	No. 5 of Control C 4		
			FOOD PROTECTION MANAGEMENT	24	-	4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utenalis Properly Slored		
М	0		Person in Charge (PIC), Assigned, Knowledgeble Consumer Advisories	25		4-904.11	Single Service Articles Stored, Diepensed		
	1.0	3-803.11		26	1	4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	0		Approved Source	27		5-101.11	Approved Source		
01	0		No Spollage Labeling of Ingredients, Recalled, Allergen		10	5-103.11-,12	Hot & Cold Running Weter, Under Pressure		
	C		Shellstock ID	-			SEWAGE		
	C		Tags & Records	28	To	5-402.13	Sewer and Waste Water Disposal		
02		3-802.11	Food Labeling				PLUMBING		
	_	3-201.11 F	Sale Food Handling Instructions		Т	F 204 100 44			
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	1	5-201/02.11 5-203.14	Installed and Meintained Cross Connection,Back Siphonage,BackFlow		
	C	3-401.1113	Cooking Temperatures		_	0 20011	TOILET AND HANDWASHING FACILITIES		
03	C	3-403.11 3-501.14	Reheating Cooking						
00	C	3-501.16	Hot and Cold Holding	31	1.5		Number, Convenient  Location, Restricted Use, Accessible		
	С	3-402.1112	Parasite Destruction/Records Retained		广	6-202.14	Foliet Enclosed, Self-Closing Doors		
04	-	4-301,11	Facilities to Maintain Product Tempertures	32		6-501,11-,12	Fixtures Clean, Good Repair		
05 06	$\vdash$	4-302.12 3-501.13	Food Thermometers Provided PHF's Properly Thawad			6-301.11-02.11	Hand Cleenser, Hand Drying, Signege		
	-	0.001.13		$\dashv$			REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION	33	_	5-501.13-,17	Adequete Number, Covered, Vermin Proof		
07	C	3-306.14 3-305-07.11	No Reuse of PHF's or Unwrapped Foods Food Protection: Storage, Display, Transportation		L	5-501,116	Clean		
08	C	3-302.11	Separation, Segregation, No Cross Contamination	34	_	5-501.111/.115	Outside Storage Area Clean		
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	-			INSECT, RODENT, ANIMAL CONTROL		
10		3-304,12 4-302,11	In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
		9-302.11	Food Dispensing Utencils Provided for Self-Service Unit	$\dashv$			PHYSICAL FACILITIES		
			PERSONNEL	36		6-201.11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Walls, Ceiling, Attached Equip., Cloan		
12	C	2-301.12 590.004 E	Proper, Adequate Hand Washing Prevention of Contamination of Hends	38		5-303.11	Adequate Lighting		
14	C	2-401,1112	Good Hynonic Practices	39	H	6-202.11	Fixtures Shielded		
13		2-304.11	Cieon Clothes, Hair Reetraints	40	$\vdash$	6-304.11 6-305.11	Rooms and Equipment Vented Dressing Room Clean		
		2-402.11	Hair Redraints				OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS		72				
14	T	4-202 44	Food Contect Surfaces; Designed, Maintained,	41	C	7-101.11/02.11 7-201.11	Toxic Items: Original Container, Labeled Stored Sepemiely		
, ,		4-202.11	bellatani		ř	8-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.18	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink		
	-	1 884 1111	Maintained, Installed Dishweshing Facilities: Designed, Maintained.			2-103,11 9	No Unauthorized Personnel		
16		4-501.11/.15	Instelled, Operated	43	_	6-202.111/.112 4-802/03.11	Separate Living/Sleeping Quarters Cleaning and Storage of Solled Linens		
		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17	-	4-204.112/.115	Equipment Thermomoters, Pressure Gauge		_		HIGHLY SUSCEPTISLE POPULATIONS		
18	-	4-302.14 4-603.12	Tesl Kil Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked		^				
19		4-501, 18-, 110	Wash, Rinse Water Clean, Proper Tomperature		C		Food Restrictions and Food Preperation e releted to foodborne Illness		
20	С	4-501, t12/114	Properly Sanifized w/Chemical or 180 F Water	risk ta	ar ( clo	is and interventions	6 releted to foodborne Illness . (Red Items M,01,03,07,08)		
21	_	3-304.14	Wipling Cloths: Cloan, Sanitized, Use Restricted				771		
22		4-602.11	Food Contact Surfaces Cloan	Olhor	Cri	ticol Violations			
spect	or's	Signature M	eathan Oth Data	Print: Moakin Notorty					
		VAF	Ala College						
IC's S		ture:	My Jerkino	Print: Progy Kerkins					
		Inspection N	TA - 17155	Date &	-	Jz	+-/		
	_			I reserve	_				



Establish	ment Name Goody ear Elementory School Date 11/29/18
Address	43 Orange Street Page Lot L
item No.	in the space below describe all violations checked on front page.
	Main KHohen
OIL	Preparean-Clean a in good repair
OL	3. Day Obelled & in good venix - Owet @ Daggoom
OK_	emplayees- Hats gloves appros-
Ok_	want-in@38°F, Floris chans chans
OL	war-infresser @ -2°F, Floors clean-
OK	Dervsale- Carol Ciccarcii - 1/14-1/19
	Margaret Perkins- 2/17-2/22.
OK	Adarfindge 637F
OL	Hot hold @ 155°F
OL	mik display cooler@41°F
OK	Hardsink C Service area & dish area - Hot Ho, somp a propertie
OK	Small milk moler 035°F
OL	Hot hold hot dogs-@140F
OK	austrage area-all Hems upoff flows-
OL	Dishimsher - washe 1607 Rinsec 1827 Trash area - Cleona covered -
OX	all owners Drains -
UL _	TAXX ONITON S DIGITIS -



Name	E	accoduce	ar Elementary School				Date: 4 29 19			
Addre	Address: 43 Orange Street Purpose:									
Teleni	(elephone: 76)1-937-8037				Type of Operation: Routine Follow Up					
	A				Food Service Complaint					
Owne	h				Reteil Food Investigation Investigation Other					
Pereo	n In	Charge (PIC)	YUCONUT FOLLOS tion: Based on an inspection this day, the items marked	S	¥	10015 I	In according or facilities which much			
be co	ars	cled by the date	e specified below. This report, when signedby a Board of	Heal	v ja th (	ennry the violation BOH) member or	its agentoonstitutes an order of the			
BOH	to (	correct violation	<ul> <li>Failure to comply with this notice may result in immed</li> </ul>	iate s	usp	ension of your pe	ermit. If aggreived by this order, you			
			. Your request must be in writing and submitted to the B				within 10 days of receipt of this order.			
TEM		CODE	FOOD DESCRIPTION WANTED TO	ITEM 23	$\vdash$	4-602.13	Non-Food Contact Surfaces Clean			
			FOOD PROTECTION MANAGEMENT	24		4-903,11/04.11	Clean Equipment and Utensila Properly Stored			
М	0	590.003 A/B 3-603.11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25 26	$\vdash$	4-904.11 4-502.13	Single Service Articles Stored, Dispensed  No Re-Use of Single Service Articles			
	_		FOOD			41.00.10	WATER			
	C	590.Q04 A/B	Approved Source		C	5-101,11	Approved Source			
	С	3-101.11	No Spoilage	27	C	5-103.1112	Hot & Cold Running Water, Under Pressure			
01	C	590.004 J 3-202.18	Labeling of Ingredients, Recalled, Allergen Shellstock ID			-	SEWAGE			
	C	3-203.12	Tags & Records	28	С	5-402,13	Sewer and Waste Water Disposal			
02		3-602.11	Food Labeling				PLUMBING			
		3-201.11 F	Sale Food Handling Instructions	29	i	5-201/02.11	Installed and Maintained			
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	С	5-203.14	Cross Connection, Back Siphonage, BackFlow			
	C	3-401.1113 3-403.11	Cooking Temperatures Reheating				TOILET AND HANDWASHING FACILITIES			
03	C	3-501.14	Cooling	31	Ċ	5-203,11	Number, Convenient			
	C	3-501.16 3-402.1112	Hot and Cold Holding Parasile Destruction/Records Retained		С	5-204/05.11	Location, Restricted Use, Accessible			
04	Ĭ	4-301.11	Facilities to Maintain Product Tempertures	32		6-202,14 6-501,11-,12	Tollet Enclosed, Self-Closing Doors Fixtures Clean, Good Repair			
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage			
06	_	3-501.13	PHF's Properly Thawed				REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION	33		5-501.1317	Adequate Number, Covered, Vermin Proof			
07	С	3-305.14 3-305-07.11	No Reuse of PHF's or Unwrapped Foods Food Protection: Storage, Display, Transportation	34	-	5-501.116 5-501.111/.115	Outside Storage Area Clean			
08	С	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL			
09	_	3-301,11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Properly Stored	35	С	8-501.111/.115	Insects, Rodente, Animals, Outer Openings			
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	33		0-001.1117.118	PHYSICAL FACILITIES			
			PERSONNEL	20		0.001.14				
11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	36		6-201.11 6-201.11	Floors, Constructed, Clean, Good Repair Walls, Cellino, Attached Equio., Clean			
	С	2-301.12	Proper, Adequate Hand Washing Prevention of Contamination of Hands	38		8-303.11	Adequate Lighting			
12	C	590.004 E 2-401.1112	Good Hygenic Prectices	39		6-202.11 6-304.11	Forms and Equipment Vented			
13			Cleen Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean			
		2-402.11	Hair Reetaints				OTHER OPERATIONS			
	_		EQUIPMENT AND UTENSILS	41	С	7-101.11/02.11	Toxic Items: Original Container, Labeled			
14		4-202,11	Food Contact Surfaces: Designed, Maintained, Installed		С	7-201.11 6-501.113/.114	Stored Separately Pramises: Meintained, No Unnecessary Articles			
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink			
			Maintained, Installed	40		2-103.11 B	No Unauthorized Personnel			
16		4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	44	H	6-202.111/.112 4-802/03.11	Separate Living/Sleeoing Quarters Cleaning and Storage of Solled Linens			
		4-301.12	Three Compartment Sink Provided, Dreinboards			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles			
17		4-204.112/.115 4-302.14	Equipment Thermometers, Pressure Gauge Test Kit Provided to Test Sanitizer			_	HIGHLY SUSCEPTIBLE POPULATIONS			
10		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation			
19 20	С	4-501,18110 4-501,112/114	Wash, Rinse Weter Clean, Proper Temperature Properly Sanitized w/Chemical or 180 F Water				e raieted to foodborne Illnaae . (Red Items M,01,03,07,08)			
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Trans III	na to	3 dita mierramiona	(nac nems monosar, so)			
22		4-802.11	Food Contact Surfaces Clean	Olher	Cril	ical Violetions	<u> </u>			
перас	lor's	Signalure.	lakan Dalewy	Print:	r	neahan i	Dherry.			
	10 tolong it kui TXII			12 Rosail Parti 19						
PIC's ! Sched		Dete of		Print: Date &						
		a Inspection	INT TUSS	Result		-5	,			



Establishr	ment Name Goodyear Elementary School	Date 4/29/19
Address	43 Drange Street	Page /of _/
Item No.	In the space below describe all violations checked on front page.	
OL	Hand sink near prep- tot 450, orger town	is soup.
OK	Dry goodsavea - author liberted lated !	On Shelves -
OK	goen front milk cooler @37°F.	
OL	3-downfridge WI sandwiches @ 37°F.	
OC.	Floors walls ceilings - clean + in good repa	ir
al	tottold @146°F	
OL_	Servsafe- 2/17-2/22-margaret pertir	7.
OL	Well in Color @310" F Floor + fans Clean.	
OL_	Walkin freczer @ -3°F Floors & fans cle	an
OL	employees-this glaves aprins.	
OL	Milk Coner C.36°F.	
OK	3-bay labelled · Clean - Quet @ 2000, Hard sink near 3-bay-tot to, soap p	apm
OL	HUMISING Near 3-Day- FOR HEAD, SOUP, P	aper towers
-		



Namo: HUVIA Elementary SChOOl						Date: 10/1/17			
Artotes	Benfird noul								
AOUR	235:				Purpose:				
Telap	Telephone: 781-937-8038				Type of Operation: Follow Up				
A	- 1	<i>Oramar</i>	1/	Food Service					
Owne	6	MULLUZ.					Investigation		
Perso	n In	Charge (PIC)	180000 KIMMAN	lei	TP!	orary Food	Other		
Offic	laL	Order for Corre	Clion: Based on an inspection this day, the Items marked	belov	N ic	entity the violation	ins in operation or facilities which must		
be c	опте	cted by the dat	e specified below. This report, when signedby a Board of	f Hea	lth i	(BOH) member o	r its agentoonsitiutes an order of the		
BOH	to	correct violation	is. Failure to comply with this notice may result in immed	diate s	USI	pension of your p	ermit. If aggreived by this order you		
have	aı	ight to a hearing	g. Your request must be in writing and submitted to the f	вон а	et th	ne above address	within 10 days of receipt of this order.		
ITEM		CODE		ITEM		CODE			
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean		
	1 -	T		24		4-903.11/04.11	Clean Equipment and Utensils Property Stored		
М	C		Person In Chargo (PIC), Assigned, Knowledgable	25	-	4-904.11	Single Service Articles Stored, Dispensed		
	10	3-603.11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	С	590.004 A/B	Approved Source	07	C	5-101.11	Approved Source		
	С	3-101,11	No Spoilage	27	C		Hot & Cold Running Weter, Under Pressure		
01	С	590.004 J	Lebeling of Ingredients, Recalled, Allergon		_		SEWAGE		
	C	3-202.10	Shellstock ID		_				
	C	3-203.12	Tags & Records	20	C	5-402.13	Sower and Waste Weter Disposal		
02		3-602.11 3-201.11 F	Food Labeling Sate Food Handling Instructions				PLUMBING		
		0.501,114		29		5-201/02.11	Installed and Maintained		
			FOOD PRDTECTION, TIME & TEMP. CONTROLS	30	C		Cross Connection, Back Siphonage, BeckFlow		
	С	3-401.1113	Cooking Temparatures	1	-	0 200.14			
	С	3-403.11	Reheeting				TDILET AND HANDWASHING FACILITIES		
03	С	3-501,14	Cooling	31	C	5-203.11	Number, Convenient		
	C	3-501,16	Hot and Cold Holding		С	5-204/05,11	Location, Restricted Uss, Accessible		
04		3-402,1112 4-301.11	Parasite Destruction/Records Reteined Facilities to Melntain Product Tempertures			0-202.14	Tollet Enclosed, Self-Closing Doors		
05		4-302.12	Food Thermometers Provided	32		6-501.1112 6-301,11-02.11	Fixtures Clean, Good Repair Hand Cleanser, Hand Drying, Signage		
06		3-501.13	PHF's Properly Thawed	-	_	6-301,11-02.11			
			FOOD PROTECTION FROM CONTAMINATION	1			REFUSE DISPOSAL		
				33	Ī	5-501.13-,17	Adequate Number, Covered, Vermin Proof		
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods		_	5-501.116	Clean		
80	С	3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean		
09	-	3-302,11 3-301,11 C	Separation, Segregation, No Cross Contamination Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL		
		3-304.12	In Use Utencilis Properly Stored	35	C	6-501,111/.115	Insects, Rodents, Animals, Outer Openings		
10		4-302.11	Food Dispansing Utencils Provided for Self-Service Unit	-55		d-3d1,1113.113			
			PERSONNEL				PHYSICAL FACILITIES		
				36		6-201.11	Floors, Constructed, Clean, Good Repair		
11	으	590.003 D/E	Personnel with Infections Restricted/Excluded	_37		8-201,11	Walls, Celling, Attached Equip., Clean		
10	C	2-301.12	Proper, Adequate Hand Washing Prevention of Contamination of Hands	36		6-303.11	Adequate Lighting		
12	C	590,004 E 2-401,11-,12	Good Hygenic Practices	- 00		8-202.11	Flxtures Shielded		
13		2-304.11	Clean Clothes, Hair Restroints	39		6-304.11 6-305.11	Rooms and Equipment Vented Dressing Room Clean		
13		2-402.11	Hair Restraints	70		0.000.11			
			EQUIPMENT AND UTENSILS	1			OTHER OPERATIONS		
				41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Maintelned,		С	7-201.11	Stored Separetely		
			Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15	-	4-202.16	Non-Food Contact Surfaces: Designed, Meintained, Installed	42		5-203.13	Map Sink		
	$\neg$	4 884 414 48	Dishwashing Fscilities: Designed, Maintained,	43	Н	2-103.11 0 6-202.111/.112	No Uneuthorized Personnel Separats Living/Sieeping Quarters		
10	l	4-501.11/.15	Installed, Operated		-	4-802/03.11	Clsening and Storage of Solled Linens		
	[	4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Clean Eculo., Sing Serv. Articles		
17	j		Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
	-	4-302.14	Test Kit Provided to Test Sanitizer						
10	-	4-803.12	Pre-Flushed, Scraped, Soaked	45 C 3-801.11 Food Restrictions and Food Preparation					
19	С	4-501.18110 4-501.112/114	Wash, Rinse Water Clean, Proper Temperature Properly Senitized w/Chemical or 180 F Weter				s releted to foodbarns illness		
21	-	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	risk ta	IC10	ra enu interventions	s. (Red Items M.01,03,07,08)		
22		4-602.11	Food Contact Surfaces Clean	Dthac	Grit	tical Violations			
		0/1	adha a Dilli	Dither Critical Violations					
napeci	01'5	Signature.	OCHION DOBOLAR	Print	/	Y Valvin	NOPPAS		
		1/1	780	VYIZO					
PIC's S			UCA	Print 27					
		Dale of	N/A NGC	Date 8					
Fornpil	BNC	nspection	N/A AND	Result					



Establishm	perit Name Hurld Elementary School Date /0/11/17	
Address	Bedford Rond Page Lot L	
Item No.	in the space below describe all violations checked on front page.	1
OL	milk cooler @374	
OV.	2-dar freezer (28'F	
OL	tht. thid - 160°F-	
OL	2-bry-Quat Cappon	
OK	D-dow Ange C 40F	
Ot.	Servate-Ekanor Rodman 4/17-4/22.	
OK	Dry goods area-Clear-all Food of Ploor, Chrynai goods date	d
OK	train area-Clean-	
OL	Qu floors walls, a cellings-Clean & in and repaire-	
02	Hard sink-tot Ho, soap, paper toweis-	
OL	prep areas-Clean & Ingood repair	
OL	emplayee- this gloves, aprin-	



Name: Hurid Elementary Schrol						Date: (0/18/18				
Addro	Address: BATTO RO. Purpose:									
	701-027-9220				Routine					
Telepi	elephone: 18193T-000				Type of Operation: Follow Up					
Owne	when Aramark Food Services				Food Service Complaint Reteil Food Investigation					
Paren	a la	Charge (PIC)		Temporary Food  Other  O						
Offici	al C	Order for Correc	tion: Based on en Inspection this day, the items marked	polov	71	oo) entify the violation	s in operation or facilities which must			
be co	rre	cted by the date	a specified below. This report, when signedby a Board of	Heal	th (	BOH) member or	its agentconsitiutes an order of the			
вон	to	correct violation	s. Failure to comply with this notice may result in immed	iate s	usp	ension of your pe	rmit. If aggreived by this order, you			
nave ITEM		gnt to a hearing	<ul> <li>Your request must be in writing and submitted to the B</li> </ul>	OH a		e ebove address v	within 10 days of receipt of this order.			
I I CIVI		0000	FDDD PROTECTION MANAGEMENT	23	-	4-602.13	Non-Food Contact Surfeces Cleen			
				24		4-903.11/04.11	Clean Equipment and Utanalia Properly Stored			
М	0	590.003 A/B 3-603,11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25	-	4-904.11	Single Service Articles Stored, Dispensed			
		3-003,11	FOOD	26	_	4-502.13	No Re-Use of Single Service Articles			
							WATER			
	0	590.004 A/B 3-101.11	Approved Source No Spollege	27	0	5-101.11	Approved Source Hot & Cold Running Water, Under Pressure			
01	C	590,004 J	Labeling of Ingradients, Recalled, Allergen	-		5-103.1112				
- '	C	3-202.16	Shellatock ID	1			SEWAGE			
	C	3-203.12	Tegs & Records	28	C	5-402_13	Sewer and Waste Water Disposal			
02		3-602.11 3-201.11 F	Food Labeling Safe Food Handling Instructions				PLUMBING			
			FOOD PROTECTION, TIME & TEMP, CONTROLS	29		5-201/02.11	Installed and Maintained			
				30	С	5-203.14	Cross Connection, Back Siphonage, BackFlow			
	C	3-401,1113 3-403,11	Cooking Temperetures Reheating				TOILET AND HANDWASHING FACILITIES			
03	C	3-501.14	Cooling	24	С	5-203.11	Number, Convenient			
	С	3-501.16	Hot and Cold Holding	31	С	5-204/05.11	Location, Restricted Use, Accessible			
	С	3-402.1112 4-301.11	Parasite Destruction/Records Retained			6-202.14	Tollet Enclosed, Self-Closing Doors			
04		4-302.12	Facilities to Maintein Product Tempertures Food Thermometers Provided	32			Fixtures Clean, Good Repair Hand Cleenser, Hand Drying, Signage			
06		3-501.13	PHFs Properly Thawed		_	0 001.11 02.11	REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION		-					
07	С	3-306.14	No Reuse of PHF's or Unwrepped Foods	33			Adequate Number, Covered, Vermin Proof Clean			
	Ť	3-905-07.11	Food Protection: Storage, Display, Transportation	34			Outside Storage Area Clean			
90	C	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL			
09_	-	3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Baro Hends In Use Utencils Properly Stored	35	Ç	8-501.111/.115	Insecte, Rodents, Animals, Outer Openings			
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	30	<b>V</b>	8-201.1111.113	PHYSICAL FACILITIES			
			PERSONNEL							
11	С	\$90 003 D/E	Personnel with Infections Restricted/Excluded	36			Floors, Constructed, Cleen, Good Repair Wells, Celling, Attached Egulp., Clean			
	č	2-301.12	Proper, Adequete Hand Washing				Adequate Lighting			
12	C	590.004 E	Prevention of Contamination of Hands	38			Fixtures Shielded			
	C	2-401,11-,12	Good Hygenic Practices	39			Rooms and Equipment Vented			
13		2-304.11	Cleen Clothes, Hair Restreints Hair Restraints	40			Dressing Room Clean			
			EDUIPMENT AND UTENSILS				OTHER OPERATIONS			
	1			41	C		Toxic Itams: Original Container, Labeled			
14		4-202.11	Food Contact Surfecee: Designed, Meintained, Installed				Stored Separately Premises: Meintained, No Unnecessary Articles			
15		4-202.16	Non-Food Contact Surfaces: Designed,	42			Mop Sink			
10		4-202.10	Mainteined, Installed		_		No Unauthorized Personnel			
10		4-501.11/.15	Dishwashing Fecilities: Deeigned, Maintained, Installed, Operated	43	-		Seperate Living/Sieeping Querters			
16		4-301.12	Three Compartment Sink Provided, Oralnboards	44	Ì		Cleaning and Storage of Solled Linans Storage of Linen, Clean Egulp., Sing Serv. Articles			
17		4-204.112/.115	Equipment Thermometars, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS			
	-	4-302.14	Test Kit Provided to Test Sanifizer	40	С	0.004.44	Food Restrictions and Food Preparation			
18		4-603.12 4-501.18110	Pre-Flushed, Scraped, Soaked Wash, Rinse Weter Clean, Proper Temperature	45 Numb	_		releted to foodborne illnees			
20	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				(Red Items M,0 t,03,07,08)			
21		3-304.14	Wiping Cloths: Clean, Sanilized, Use Restricted	0//		1				
22_		4-802,11	Food Contact Surfaces Clean	Other	Crit	ical Violations				
napoc	lor's	Signature:	COUNTY NOT COME	Print:	/	Raman N	Merry			
		VXA	de a Lewis D. D.		-	1/00	12 12 12 10			
IC'e			I www Kroman	Py O'lle and Rodman						
		Date of e Inspection	IA (XC5)	Dolà 8 Result	•					
	mance respection 171 Mesuil									



Establishm	erit Name Hurld School	Date (0/18/18
Address	Bedford Rd.	Pageof
Item No.	In the space below describe all violations checked on front page.	
OL	2-doxfreezer@loF	
OK	MILL COOLER @ 38°F	
OK_	2-dow Moder @35F	
OK	2-basin sink-labelled & clean	
a	Handsink-totto OCIIOF, scap a paper to	ves
ÒL	Servisite - Eleanor Roman - 4/17 - 4/2	7
OL	Dry goods and - au Hems upoff shewe	· -
OL	Floors walls ceilings-clean a in good	repair
OK	HOLDOID ( 107°F	,
OK	One-time use usensils - au pre-packa From Employee-Hot, gloves aprin	rged.
OL	Facon Employee-Hat gloves aprin	0
ar.	Trash area-Clean & Contained-	
OL	Prepareas - Clean a in good repair	



Name: Huridiwyman Elementony School					Date: 112818		
Addr	resa	39 W	unan Street				Purpose:
Tele	pha	ne: 78) L	437-8243	Ту	pe	of Operation:	Routine Follow Up
Own	ac.	Aram	rk Ford Service	Fo	oad	Service	☐ Complaint ☐
			introduction to	To	-	Serenii Feed	Investigation
Pers	en l	Charge (PIC)	ection: Based on an inspection this day, the items mark		'n	000	Other
Onk	ciai	Order for Corn	ection: Based on an inspection this day, the items mark	(ed belo	W	dentify the violation	in operation or facilities which must
ne r	OH	acran ny ina os	ite Specified Delow. This report, when signedby a Roam	d of Hes	aHh	(BOH) member o	r its assetsonsitiutes on order of the
	1 11	COLLOCK AID WILL	ris. Fallure to comply with this notice may result in imm	nediate :	SHIP	a vuov to noiseaes	permit If aggratuad by this arder year
ITEN	1	CODE	ng. Your request must be in writing end submitted to th	e BOH	at I	he above address	within 10 days of receipt of this order.
		, 0002	F000 000 T00 T00 T00 T00 T00 T00 T00 T00	1TE/		CODE	N 5 12 12 1
			FOOD PROTECTION MANAGEMENT	24		4-602.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utensila Property Stored
M	15		Person in Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed
-	(	3-603.11	Consumer Advisories	28		4-502.13	No Re-Use of Single Service Articles
			FOOD	-			WATER
	10	590.004 A/8	Approved Source		T	5-101.11	Approvad Scurce
	0		No Spollage	27	1		Hot & Cold Running Water, Under Pressure
01	0		Labeling of Ingredients, Recalled, Allergen			,	SEWAGE
			Shellstock ID		7		
	1-	3-602.11	Taga & Records Food Labeling	28	10	5-402,13	Sawer and Wasto Water Disposel
02		3-201.11 F	Safe Food Handling Instructions				PLUMBING
	-			29	Т	5-201/02,11	Installed and Maintained
	,		FOOD PROTECTION, TIME & TEMP. CONTROLS	30	0		Cross Connection, Back Siphonage, BackFlow
	0		Cooking Temperatures				TOILET AND HANDWASHING FACILITIES
03	0		Reheating Cooling	_	1 -		
00	0	3-501.16	Hot and Cold Holding	- 31	0,0		Number, Convenient
	C	3-402.1112	Perasite Destruction/Records Retained		+	5-204/05.11 5-202.14	Location, Restricted Use, Accessible Tollet Enclosed, Self-Cloeing Doors
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair
05_	_	4-302.12	Food Thermometers Provided			6-301,11-02.11	Hand Cleanser, Hand Drying, Signage
06	L.,	3-501.13	PHF's Properly Thawed				REFUSE DISPOSAL
			FOOD PROTECTION FROM CONTAMINATION	-	_		
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	- 33	ļ	5-501,13-,17 5-501,116	Adequate Number, Covered, Varmin Proof
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34	$\vdash$	5-501.111/.115	Clean Outside Storage Area Clean
	С	3-302,11	Separation, Segregotion, No Cross Contamination		-		
09	<u> </u>	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL
10		3-304.12 4-302.11	In Use Utericilis Properly Stored Food Dispensing Utoncilis Provided for Self-Service Unit	35	C	6-501,111/,115	Insects, Rodents, Animals, Outer Openings
		7 500	PERSONNEL	-			PHYSICAL FACILITIES
			PERSONNEL	36		8-201.11	Floors, Constructed, Clean, Good Repair
11	С	590.003 D/E	Personnel with Inlections Restricted/Excluded	37		6-201.11	Walls, Celling, Attached Equip., Clean
	C	2-301.12	Proper, Adequate Hend Washing	38	Г	6-303.11	Adequate Lighting
12	C	590.004 E 2-401.1112	Provention of Contamination of Hands Good Flygenic Practices		ļ.,	6-202.11	Fixtures Shielded
13	Ť	2-304.11	Clean Clothon, Hair Restraints	39	-	6-304.11	Rooms and Equipment Vented
"		2-402.11	Hair Restraints	40	_	6-305.11	Dressing Room Clean
			EQUIPMENT AND UTENSILS	7			OTHER OPERATIONS
				41	С	7-101.11/02.11	Toxic Itoms: Original Container, Labeled
4		4-202.11	Food Contact Surfaces: Designed, Maintained,		С	7-201.11	Stored Separatoly
	_		Non-Food Contact Surfaces: Designed,				Premises: Maintained, No Unnecessary Articles
15		4-202.16	Maintained, Installed	42			Mop Sink
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43			No Unauthorized Personnel Separate Living/Sleaping Quorters
18			Installed, Operated	44			Cleaning and Storage of Solled Linens
4	_	4-301.12	Three Compertment Sink Provided, Drainboards	**			Storage of Linan, Clean Equip., Sing Serv. Articles
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge	_			HIGHLY SUSCEPTIBLE POPULATIONS
e		4-302.14 4-603.12	Test Kit Provided to Test Scritizer Pre-Flushed, Scraped, Soaked	45	C	9 004 41	
9		4-501.16110	Wash, Rinse Water Clean, Proper Temperature	Numb			Food Restrictions and Food Preparation related to toodborne Illness
0	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Woter	risk fa	et 0	r violated provisions	Red liams M,01,03,07,08)
1	_	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted				Prove mente into troctor (oc)
2		4-802.11	Food Contact Surfaces Clean	Other	Crit	ical Violations	
pect	or's	Signature. M	eghan Doneigy	Print	1	namo	Scherry
25.5	lone	ture: 0/9	South The		L	DC10 -	7/10/1/
hedu	led	Dale of	1 accept	Print: Date &		LIKORE	the Freler
mplia	unco	Inspection N	A -DUDS	Rosult			,



Establish	ment Name Hurld Lwymon Ekmentary School Date 11/28/18
Address	39 wyman Street Page_Lot_L
Item No.	in the space below describe all violations checked on front page.
OL	Handsink - Hot Hope, 1114, some proportones-
OL	Hand sink - Hot Hoo C. 1114, sap papertoness- 3-bay labelled - axet @ acappon-
OL	4-aourthage Cisty
OL	Hard Sink #2@ 118'F. Soap, y paper towers-
OK	D-dartmage(1374
OK	Walk-in@35F, Freezer@-15F
OL	Floors & fans clean in walk ins
OK	Floors walls ceilings - clean & in good repair
OK	employees- trats gloves aprins-
OK	mop Sink area-clean + away from food
OK	pripareas-clean + in good repair
0)4	one-time-use persils packaged
OK	Trash mea - gean & covered.
OK	that clean a in good repair
OL	Dishunsher- unsh@155°F Rinse@180°F
OL	Servate-Antonetta Fuller-12/15-12/20
	employee bathroom - Hot Ho @ 1104 sonp a mortud



Neme: Huridiwyman Elementary School					Deto: 8/1/1/9					
Addr	Address: 39 Wyshan Street  Purpose:									
Telec	Telephone: 781-937-8243				Routine Follows					
	Acamary				Type of Operation: Follow Up Complaint C					
Owne	317	znacna	2001/25 1/01	Retail Food						
Perso	n In	Change (PIC)	unnett huller	\ \S	mpo	orary Food	Other 0			
Offic	iel:	Order for Corre	ction: Based on en Inspection this day, the items marke	d bolo	w lo	fentify the violation	ins in operation or facilities which must			
BOL-	orre 1 to	correct violation	e specified below. This report, when signedby e Boerd ns. Failure to comply with this notice may result in imme	of Hea	lth i	(BOH) member o	r its agentoonsitlutes en order of the			
have	0 0	right to a hearin	g. Your request must be in writing and submitted to the	BOH (	ius i U	ne above address	ermit. If eggreived by this order, you			
ITEM		CODE		ITEN		CODE	The state of the s			
			FOOD PROTECTION MANAGEMENT	23	1	4-802.13	Non-Food Contact Surfaces Cleen			
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeble	24	+	4-903.11/04.11 4-904.11	Clean Equipment and Utensils Properly Stored Single Service Articles Stored, Dispensed			
	С	3-603.11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles			
			FOOD				WATER			
	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source			
	C	3-101.11	No Spoilage		C	5-103.1112	Hot & Cold Running Weter, Under Pressure			
01	C	590.004 J 3-202.18	Labeling of Ingredients, Recalled, Allergen Shellstock iD				SEWAGE			
	С	3-203.12	Tags & Records	28	С	5-402.13	Sewer and Wasta Weter Disposal			
02		3-602.11	Food Labeling	7			PLUMBING			
	_	3-201.11 F	Sala Food Handling Instructions	29		5-201/02.11	Inetalled and Maintained			
	_		FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow			
	C	3-401.1113 3-403.11	Cooking Temperetures Reheating	-			TOILET AND HANDWASHING FACILITIES			
03	C	3-501.14	Cooling	-	C	5-203.11	Number, Convenient			
	C	3-501.16	Hot and Cold Holding	31	c	5-204/05.11	Location, Restricted Use, Accessible			
04	С	3-402,11-,12 4-301,11	Perasite Destruction/Records Retained Facilities to Mainteln Product Tempertures	- 20		6-202.14	Tollet Enclosed, Self-Closing Doors			
05		4-302.12	Food Thermometers Provided	32		6-501.11-,12 6-301,11-02.11	Fixtures Clean, Good Repair Hand Cleanser, Hand Drying, Signege			
06		3-501.13	PHF's Properly Thawed		-		REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION	-		5-501.1317				
07	¢	3-308.14	No Reuse of PHFs or Unwrapped Foods	- 33		5-501.116	Adequate Number, Covered, Vermin Proof Clean			
08	С	3-305-07.11 3-302.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Slorage Aree Clean			
09		3-302.11 3-301.11 C	Separation, Sagregation, No Cross Contamination Handling of Food & Ice Minimized, No Bare Hands	-			INSECT, RODENT, ANIMAL CONTROL			
10		3-304.12	In Use Utencils Properly Stored	35	С	6-501,111/,115	Insects, Rodents, Animals, Outer Openings			
		4-302.11	Food Dispensing Utencils Provided for Salf-Service Unit				PHYSICAL FACILITIES			
			PERSONNEL	38		6-201.11	Floors, Constructed, Clean, Good Repeir			
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Walls, Ceiling, Attached Equip., Clean			
12	c	2-301.12 590.004 E	Proper, Adequate Hand Washing Prevention of Contamination of Hands	38		6-303.11 6-202.11	Adequate Lighting Fixtures Shielded			
	С	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented			
13		2-904.11 2-402.11	Clean Clothes, Hair Restraints Hair Restraints	40		6-305.11	Dressing Room Clean			
	_	2-402.11	EQUIPMENT AND UTENSILS	-			OTHER OPERATIONS			
				41	С	7-101.11/02.11	Toxic Items: Original Container, Labeled			
14		4-202.11	Food Contact Surfacee: Designed, Maintained, Instelled	-	С	7-201.11 6-501.113/,114	Stored Separately			
15	$\neg$	4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Premises: Maintained, No Unnacessary Articles Mop Sink			
	$\dashv$	7 COL.10	Meintained, installed			2-103.11 B	No Unauthorized Personnel			
10		4-501.11/.15	Dishweehing Facilities: Designed, Mainteined, Installed, Operated	43	-	6-202.111/.112 4-802/03.11	Separate Living/Steeping Quarters Cleaning and Storage of Soiled Linens			
-	_	4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles			
17	-	4-204.112/.115 4-302.14	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS			
18		4-603,12	Test Kill Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation			
19		4-501.18110	Wash, Rinse Weter Clean, Proper Temperature	Numb	ar o	f vlotated provision	s related to foodborne filness			
20	C	4-501.112/114 3-304.14	Preperty Santilized w/Chemical or 180 F Weter Wiping Cloths: Clean, Santilized, Use Restricted	risk fa	ctor	s and interventions	s, (Red Items M,01,03,07,08)			
22		4-602.11	Food Contact Surfaces Clean	Other	Crit	ical Violellons				
		M	when Doll he	mand . Ada .						
spect	ars	Signature:	GINEY DILLY	Print:	11	KUDUA L	DIEM			
IC's S	igna	lure: U	Ane Metuller	Print DIANO-HE Fellor						
rhedu	led	Dete of		Dato 8	(					
ompli	mpliance (napection				Result					



		5/1/19
Establishn	nerit Name Hurid / wyman Elementany School	Date ( Date )
Address	39 Wyman Street	Pageof
Item No.	In the space below describe all violations checked on front page.	
OK.	Hand Sink-Hot Ho. Scap moer towers	
OL	3-bay sink-labelled - Quat 2000000	
OK	Hard Sinr-next to 3-my-to+ 450, say	2 paper toxel
OK-	Prepsink-Cleans in good remir	
OK	all employees - this gloves apron-	
OL	4-dox fridge C 360F	
OK	milk. Cooler C36F	
al_	2-dow cover C37°F	
OK_	Well-in Color @38°F, walk-in freezer	C-DF
	Flours & Fans Clean	
QL	Prep areas Clean & in good repair	
OK	Places walls reilings - clean an good of Dry goods Storage - are food labelled labelled	epair
_Or	Dry goods Storage - all food labelled Idated	In sholva
CV	not in use possions-stered.	
OL	employee hathroun-tot to scap moer	Tours
OL	Servafe-antenetta Fuller- 12/15-12/20	
OK_	tranava in back-	
		-
		1



Vame:	Touce Micole School						Date: 10/11/17			
		55100	ust Street				Purpose:			
Addres	13!	<u> </u>					Routine			
Teleph	elephone: 781-937-8266				Type of Operation: Foilow Up					
Owner	. (	DUDMYIY	· V			Service  Food				
		ALL LI	ma Pinta			rary Food				
erson	In C	charge (PIC)	MUCE PIOTO ion: Based on an inspection this day, the items marked				to encretion or facilities which must			
	TOO	ted by the date	specified below. This report, when signedby a Board of	Healt	h (	BOH) member or	Its anontonsitiutes an order of the			
			s. Fallure to comply with this notice may result in immedi							
ave	e ric	tto a hoaring	. Your request must be in writing and submitted to the B	OH at	t th	e above address y	within 10 days of receipt of this order.			
ITEM		CODE		ITEM		CODE				
			FOOD PROTECTION MANAGEMENT	23	_	4-602.13	Non-Food Contact Surfaces Clean Clean Equipment and Utensils Properly Stored			
	С	590.003 A/B	Person In Charge (PIC), Assigned, Knowledgable	24 25	-	4-903.11/04.11 4-904.11	Single Service Articles Stored, Dispensed			
М	c	3-603,11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles			
			FOOD				WATER			
	С	590.004 A/B	Approved Source		C	5-101,11	Approved Source			
	c	3-101.11	No Spollage	27	C	5-103.1112	Hot & Cold Running Water, Under Pressure			
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen				SEWAGE			
	C	3-202.18	Shelistock ID Tags & Records	26	С	5-402.13	Sower and Wasto Woter Disposal			
	H	3-203,12 3-602,11	Food Labeling	_26		5-402.13				
02		3-201.11 F	Safe Food Handling Instructions				PLUMBING			
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02.11	Instelled and Maintained Cross Connection,Back Siphonage,BackFtow			
		3-401.1113	Cooking Temperatures	30	C	5-203.14				
	C	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES			
DЭ	c	3-501.14	Cooling	31	С	5-203.11	Number, Convenient			
	C.	3-501.16	Hot and Cold Holding	-	C	5-204/05.11 6-202.14	Location, Restricted Use, Accessible Total Enclosed, Self-Closing Doors			
04	С	3-402.1112 4-301.11	Parasite Destruction/Records Retained Facilities to Meintain Product Tempertures	32		6-202.14	Fortures Clean, Good Repair			
05		4-302.12	Food Thermometers Provided			6-301,11-02,11	Hand Cleanser, Hand Drying, Signage			
06		3-501,13	PHF's Property Thewed				REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION			5-501.1317	Adequate Number, Covered.Vermin Proof			
07	c	3-306.14	No Reuso of PHF'e or Unwrepped Foods	33		5-501.116	Clean			
08		3-305-07.11	Food Protection: Storage, Display, Transportetion	34		5-501.111/.115	Outside Storage Aree Clean			
	의	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL			
09	$\vdash$	3-301.11 C 3-304.12	Handfing of Food & Ice Minimized, No Bere Hands In Use Utencils Properly Stored	35	C	8-501.111/.115	Insects, Rodents, Animals, Outer Openings			
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES			
			PERSONNEL			0.004.44	Characteristad Characterist			
11	c	590.003 D/E	Personnel with Infections Restricted/Excluded	36		6-201.11 6-201.11	Floors, Constructed, Clean, Good Repair Wells, Ceiling, Attached Equip., Clean			
	č	2-301.12	Proper, Adequate Hand Washing	38	-	6-303.11	Adequate Lighting			
12	c[	590.004 E	Prevention of Contamination of Hands			6-202.11	Fixtures Shielded			
	С	2-401.1112	Good Hygenic Practices	39	-	6-304.11	Rooms and Equipment Vented			
13		2-304.11 2-402.11	Clean Clothes, Heir Restraints Heir Restraints	40	1	6-305.11	OTHER OPERATIONS			
			EQUIPMENT AND UTENSILS							
	1			41	C	7-101.11/02.11 7-201.11	Taxle Items: Original Container, Labeled Stored Separetely			
14		4-202.11	Food Contact Surfaces: Dealgned, Maintelned, Installed		Ĭ	6-501.113/.114	Premises: Maintained, No Unnecessary Articles			
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203,13	Mop Sink			
10		4-202.10	Meinteined, Installed	ļ		2-103.11 8	No Unauthorized Personnel			
40		4-501.11/.15	Dishwashing Fecilities: Designed, Maintained, Installed, Operated	43	-	6-202.111/-112 4-802/03.11	Separate Living/Sleeping Quartera Cleaning and Storage of Solled Linens			
16		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles			
17	П	4-204.112/.115	Equipment Thermometers, Pressure Geuge				HIGHLY SUSCEPTIBLE POPULATIONS			
	-	4-302.14	Test Kit Provided to Test Sentitzer	AC	0	2-901-14	Food Restrictions and Food Preparation			
18	$\vdash$	4-603.12 4-501.18110	Pre-Flushed, Scraped, Soaked  Wash, Rinse Weter Clean, Proper Temperature	45   C   3-801.11   Food Restrictions and Food Proparation						
20	С	4-501.112/114	Properly Santitized w/Chamical or 160 F Water			,	. (Red Items M.01,03,07,08)			
21		3-304.14	Wiping Cloths: Clean, Sentitzed, Use Restricted		_					
22		4-602.11	Food Contact Surfaces Clean	Othor	Cri	lical Violations				
Inana	ctore	Signature	LOONSED DONOLAND	Print Meahan Donerty						
			PILA							
PIC's			CAL WAY	Print CRACE TINTO						
		Dete δf e Inspection	NIA Dass	Date :						
-contillo	- MAIN Phy	·· III I I I I I I I I I I I I I I I I	The state of the s	4 - 400 (21)	4					



Establish	nent Name Joyce Middle School	Date  0/11/17
Address	55 Locust Street	Page of
item No.	in the space below describe all violations checked on front page.	
OK	Pot & Pan Strage and-	
OL	MICROWAVE - Clean a warring	
OC_	Ovate garpom - 3-hay Chang a labelled	
OL	all emphyses - Hat cloves aprins	
OK	10e machine - Clean 45 Coop stored Correct	4-
OK	Orduce Sink -	<i></i>
OL	Daux-in C.36 F Flows + Fans Clean -	
ot.	Servsafe-grace pinto - 12/12-12/17	
OL_	Writ-in Freezer C O'F - Flors + fans Cle	200
OL	by goods area - all Hems up off flows -	
OL	all canned goods dated	O 01
OL_	Chemical strage area-away fromale	TOM-
a	employee nothroam- tot too, soup, paper	TOWER -
OK_	Tran area-enclosed outdays-	
OL	MIK CODER #10404 #20404 *30 38F	
OL	the hold @ 11004	
OK	RHOPEN WINDS SINK- TOUTHED, SOUP PROPERTOWN	- K
02_	KHOVETY TYTHUNITY - 1100 TIZO, SOUP, FULLER 16WF	<u> </u>



Name	: 4	JOLICE	Irliagle School	_			Date: (0/18/18		
Address: 55 LOCUST Street  Purpose:									
		701	C127-63/No	1			Routine		
Telep	elephone: 781-937-8006					of Operation:	Follow Up		
Owno	p-	Avrim	ork Food Service	Food Service Complaint					
Onno	1,	/ 11 11 - 1 / -	TE TOOL OUT VILL	Retail Food Investigation Investigation Other					
Perso	n In	Charge (PIC)		S	'n	001	7		
Offic	al (	Order for Correc	clion: Based on an Inspection this day, the items marked	belov	v id	entify the violatio	ns In operation or facilities which must		
pe co	orre	cted by the date	e specified below. This report, when signedby a Board o	f Heal	th (	(BOH) member o	r its agentconsitiutes an order of the		
BOH	to (	correct violation	s. Failure to comply with this notice may result in immed	liate s	usp	ension of your p	ermit. If aggreived by this order, you		
			g. Your request must be in writing and submitted to the E				within 10 days of receipt of this order.		
ITEM	_	COOE		ITEM	-	CODE			
			FODD PROTECTION MANAGEMENT	23	├-	4-602.13	Non-Food Contact Surfaces Clean		
	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	24	$\vdash$	4-903.11/04.11 4-904.11	Clean Equipment and Utensils Property Stored Single Service Articles Stored, Dispensed		
М	C.	3-603.11	Consumer Advisories	26	1	4-602.13	No Re-Use of Single Service Articles		
			FOOD		-		WATER		
	_								
	C	590.004 A/B	Approvad Source	27	l c	5-101.11	Approved Source		
01	C	3-101.11 590.004 J	No Spollage Labeling of Ingredients, Recalled, Allergen	-	С	5-103.1112	Hot & Cold Running Water, Under Preseure		
υı	C	3-202.18	Shellstock ID	1			SEWAGE		
	C	3-203.12	Tegs & Records	28	C	5-402.13	Sewer and Waste Water Disposal		
02		3-602.11	Food Labeling						
02		3-201.11 F	Safe Food Hendling Instructions	1			PLUMBING		
			FODD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02.11	installed and Maintained		
		0.404.44.40		30_	C	5-203.14	Cross Connection, Back Slphonage, BackFlow		
	C	3-401.11-,13 3-403.11	Cooking Temperatures Reheating				TOILET AND HANDWASHING FACILITIES		
03	C	3-501.14	Cooling	_	С	5-203.11	Number, Convenient		
-	С	3-501.16	Hot and Cold Holding	31	c	5-204/05.11	Location, Restricted Use, Accessible		
	С	3-402.1112	Perasite Destruction/Records Retained			6-202.14	Toilet Enclosed, Self-Closing Doors		
04		4-301.11	Facilities to Maintain Product Tempartums	32		6-501.1112	Fixtures Clean, Good Repair		
05		4-302.12	Food Thermometers Provided		L	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
06		3-501.13	PHF's Properly Thawed				REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION			5-501.1317	Adequate Number, Covered, Vermin Proof		
07	С	3-300.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317	Clean		
		3-305-07.11	Food Protection: Storege, Dieplay, Transportation	34	П	5-501.111/.115	Dutside Storage Area Clean		
08	С	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL		
09	$\dashv$	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands						
10	ŀ	3-304.12 4-302.11	In Use Utencile Property Stored	35 C		6-501.111/.115	Insects, Rodents, Animale, Outer Openings		
		4-302.11	Food Dispensing Utencile Provided for Self-Service Unit				PHYSICAL FACILITIES		
			PERSONNEL	38		6-201.11	Floors, Constructed, Cleen, Good Repair		
11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Wails, Ceiling, Attached Equip., Clean		
	C	2-301.12	Proper, Adequete Hand Washing	38		6-303.11	Adequate Lighting		
12	C	S90.004 E	Prevention of Contamination of Hands			6-202.11	Fixtures Shielded		
	C	2-401.1112 2-304.11	Good Hygenic Practices Clean Clothes, Hair Restraints	39		6-304,11	Rooms and Equipment Vented		
13	ŀ	2-402.11	Hair Restraints	40	!	6-305, 11	Oressing Room Clean		
			EQUIPMENT AND UTENSILS				OTHER OPERATIONS		
			COOK WELL VIED O'CHOICO	41	С	7-101,11/02.11	Toxic Items: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	71	С	7-201.11	Stored Separately		
			Installed	4-		6-501.113/.114	Premisea: Mainteined, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfeces: Designed, Meintained. (nstalled	42		5-203.13	Mop Sink		
			Dishwashing Fecilities: Designed, Maintained,	43	$\vdash$	2-103 11 B 8-202.111/,112	No Unauthorized Personnel Separate Living/Steeping Querters		
16		4-501.11/.15	Installed, Operated			4-802/03.11	Cleaning and Storage of Soiled Linens		
		4-301.12	Three Compartment Sink Provided, Oralnboards	44		4-903.11	Storage of Linen, Clean Equip., Sing Serv, Articles		
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
		4-302.14	Test Kit Provided to Test Sanitizar		-				
10		4-603.12	Pre-Flushed, Screped, Soaked						
20	C	4-501.18110 4-501.112/114	Wash, Rinse Water Clean, Proper Temperature Property Sanilized w/Chemical or 180 F Water				is related to foodborne filiness		
20	1	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	risk ta	C[0]	s and interventions	s. (Red Items M.01,03,07,08)		
22		4-602.11	Food Contact Surfaces Clean	Other	Crlt	ical Violations			
		. M	nahe a Dab		10	10.05.65	1		
nspec	specior's Signature. I ( ) AU DOT ( )			Print: MICHAN DONORM					
	O DK. C. TER				De sullation				
IC's S		itale.	dem of citting	Print Kin part que NU					
		Date of	1/A - miss	Deta 8			9		
ompl	ance	Inspection		Result	-				



Establishment Name Joyce Middle School Date 6/18/18					
Address	55 Locust Street Page Loi L				
item No.	In the space below describe all violations checked on front page.				
	Main Kitchen				
OIL	my goods areal-clean & all Herns on Shelves				
OL	work- In freezer @ 18 F Flours & Fans Clean.				
OK	Cremical Strage - away from food, all labelled				
OK	employee bothroom- tot to ac 110'F scap propertoives				
OK_	Servsafe-Grane Anto-12/17-12/22				
OK	Walk-in Cooler @ 41°F Floors & Fans Clean				
OL	All-emplayees-this gloves aprins-				
OL	Kitchen hand Sink- Hot Ho Clipt Snap papartowel				
OL	3-msin Sink- Clean - Working - Ovat @ Langon				
<u> </u>	Floors, Walls, Ceilings-Cleans in good repair				
OL	not in use pots pans stored of sherving				
OK_	Prepareno Clean & in good regnir				
OK_	mon sink area-away from kitchen -				
OL	milk rooter #1040°F #2040°F #3033°F				
OX_	Water cooler #1@ 25°F. #2@35°F				
OK	one-time use otensils = stired mondies up				
OL_	Hot Hold = Toter tots @150F				
OL	Tranque - outside onclosed by tendry				
OL-	Trashauea - outside - onclosed by fencing				



Nam		Jource	midale school				Date: /1/05/18				
Addr	255:	55 LC	Cust Street				Purpose:				
		701	937-8206	7		60	Routine				
1 alet	1 -					Type of Operation: Follow Up Complaint C					
Dwne						Retall Food Investigation					
Perso	n In	Charge (PIC)	race Pinto				Other				
Offic	lal	Order for Correc	tion: Based on an inspection this day, the Items marked	belov	Vib	entity tha violation	ns In operation or facilities which must				
BOH	orre I tn	correct violetion	e specified below. This report, when signedby a Board of its. Fellure to comply with this notice mey result in immed	Heal	ilh (	BOH) member or	r Its agentconsitiutes an order of the				
have	aı	ight to a hoaring	g. Your request must be in writing and submitted to the B	OH a	t th	e above address	within 10 days of receipt of this order.				
ITEM		CODE		ITEM		CODE					
			FDDD PROTECTION MANAGEMENT	23	┢	4-602.13 4-903,11/04,11	Non-Food Contact Surfaces Clean				
М	С		Person in Charge (PIC), Assigned, Knowledgable	25		4-904.11	Clean Equipment and Utensils Properly Stored Single Service Articles Stored, Dispensed				
	C	3-603.11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles				
			FOOD				WATER				
	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source				
01	C		No Spoilage Labeling of Ingredients, Recalled, Allergen	-	C	5-103.1112	Hot & Cold Running Water, Under Pressure				
•	C	3-202.18	Shelletock ID				SEWAGE				
	C	3-203.12 3-802,11	Tags & Records Food Labeling	28	C.	5-402,13	Sewer and Waste Water Disposal				
02		3-201.11 F	Safe Food Handling Instructions				PLUMBING				
			FOOD PROTECTION, TIME & TEMP, CONTROLS	29		5-201/02.11	Installed and Maintained				
	С	3-401.1113	Cooking Temperetures	30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow				
	C	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES				
03	C	3-501.14 3-501.16	Cooling Hot and Cold Holding	31	C	5-203,11	Number, Convenient				
	č	3-402.1112	Parasile Destruction/Records Retained			5-204/05.11 6-202.14	Location, Restricted Use, Accessible Tollet Enclosed, Self-Closing Doors				
04		4-301.11	Facilities to Maintain Product Tampertures	32		6-601,11-,12	Fixtures Clean, Good Regain				
05		4-302.12	Food Thermometers Provided		LÌ	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage				
06	3-501.13 PHF's Property Thewed			REFUSE DISPOSAL							
			FOOD PRDTECTION FROM CONTAMINATION			E EO1 10 17	Adequate Mushou Council Version Durch				
07	С	3-306.14	No Rause of PHFs or Unwrapped Foods	33	}	5-501.1317 5-501.116	Adequate Number, Covered, Vermin Proot				
80		3-305-07.11	Food Protection: Storage, Display, Transponation	34		5-501.111/.115	Outside Storage Area Clean				
	С	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RDDENT, ANIMAL CONTROL				
09		3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Properly Stored	35	C	6-501,111/,115	Insects, Rodents, Animals, Outer Openings				
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	OC		0-301.1112.113	PHYSICAL FACILITIES				
			PERSONNEL								
11	C	590.003 D/E	Personnel with infections Restricted/Excluded	36		6-201.11 6-201.11	Floors, Constructed, Clean, Good Repair Walls, Ceiling, Attached Equip., Clean				
	C	2-301.12	Proper, Adequate Hand Washing			6-303.11	Adequate Lighting				
12	C	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded				
	C	2-401,1112	Good Hygenio Practices	39		6-304.11	Rooms and Equipment Vented				
13		2-304.11	Cleen Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean				
		2-402.11	Hair Restraints				OTHER OPERATIONS				
			EOUIPMENT AND UTENSILS	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled				
14		4-202.11	Food Contact Surfaces: Designed, Maintained,		c	7-201.11	Stored Separately				
4.5		1.000.40	Installed Non-Food Contact Surfaces: Designed,	42	-	6-501.113/,114 5-203.13	Premisos: Maintained, No Unnecessary Articles Moo Sink				
15		4-202.16	Maintained, Installed	76		2-103.11 B	No Unauthorized Personnel				
	- 1	4-501 11/.15	Dishwashing Fecilities: Designed, Maintained,	43		6-202.111/.112	Separate Living/Sleeping Quarters				
16		4.004.40	Installed, Operated	44		4-902/03.11	Cleaning and Storage of Soiled Linens				
	-	4-301.12	Three Compartment Sink Provided, Dreinboards			4-903.11	Storage of Linen, Clean Equip., Sing Serv. Articles				
17		4-204.112/.115 4-302.14	Equipment Thermometers, Pressure Gauge Test Kit Provided to Test Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS				
16	$\neg$		Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation				
19	4-501.18110 Wash, Rinse Water Clean, Proper Tomperatura Number of violeted provisione releted to toodborne illness										
20	С	4-501.112/114					(Red Items M.01,03,07,08)				
21			Wiping Clothe: Cleen, Sanitized, Use Restricted								
22		4-802.11	Food Contact Surfaces Clean	Other	Criti	cal Violetions					
ann.	n of a	Signature:	lanhan Nakaral	- manhan Nahouni							
-apec	UL S	SATIBLUIA.	California California	From: 1 Wall of the state of th							
IC's S	ilgna	ature: X ) L	Skin )allaston	Print & Kim Dalladino							
		Date of	HIM MOCI	Date 8	-	- (>(×4)					
ompl				Result							



Establishm	nent Name Joyce Middle School Date 11/05/18
Address	55 Locust Street Page Lot 1
item No.	in the space below describe all violations checked on front page.
OK	Walk-infreezer @ O'F
OK	Dry Goods area - an Hems dated a msherving
OK	Chemical Storage - on shelves labelled clurcy than find
OY_	milk moler * 1 @ 38°F + 2 C 34°F * 3 C 39°F
OL	MILK 100/0 + 1 @ 38°F + 2 @ 34°F + 3 @ 39°F
OL	Hot hold 130°F
OL	Walk-In Cooker@37°F, Floors, & Fans Clean
OL	Employees-Hats, glove, aprons-
OL	prepsint aren-dean-
OL	Ice machine 4. snap-
OK	Kitchen Mmd Sink @ 114 F. Soap a paper towels-
OK	3-my labelled + Olean- Own+@ 2000pm
OK	au owners arains - 7/13/18-
OL	au not in-use possiparis bows-stored-
OL	One-time use wensils - au montes up-
OL	All floors, walls reilings-clean a in good remir Servicife-Grace Pinto - 12/17-12/22-
<u>()</u>	KINNIE-CIMIE FILITO - 12/14-12/00-



Name: Jajce Middle School							Date: 4 29 19				
	Address: 55 LOCUST Street  Purpose:										
	elephone: 781-937-88006					Routine					
		Α .		Type of Operation: Follow Up Gomplaint Gomplaint							
Owne	HIC:	zivam		Retail Food Investigation							
Perso	n In	Charge (PIC)	grace Pinto	Tomporary Food Other Other Other Other Other Other							
Dans	lal	Order for Corre	ction: Based on en inspection this day, the items marked	belov	V lo	fentily the violation	is in operation or facilities which must				
BOH	to	correct violation	e specified below. This report, when signedby a Board o as. Fallure to comply with this notice may result in immed	i meal Ilaté s	แก แรเ	(BOH) member or pension of your ne	its agenticonstitutes an order of the				
have	a	right to a hearin	g. Your request must be in writing and submitted to the E	в НО	it th	e above address	within 10 days of receipt of this order.				
ITEM		CODE		ITEM		CODE					
			FOOD PROTECTION MANAGEMENT	23	+	4-802.13 4-903,11/04.11	Non-Food Contact Surfaces Cleen Clean Equipment and Utensils Properly Stored				
М	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeble	25		4-904.11	Single Service Articles Stored, Dispensed				
	C	3-603,11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles				
			FOOD				WATER				
	C	590.004 A/B 3-101.11	Approved Source No Spoilage	27	C		Approved Source				
01	C	590.004 J	Labeling of Ingradients, Recalled, Allergen	-	ŢĊ	5-103.1112	Hot & Cold Running Water, Under Pressure				
	С	3-202.16	Shellatock ID				SEWAGE				
	С	3-203.12 3-602.11	Tags & Records Food Labeling	20	C	5-402.19	Sewer and Waste Water Disposal				
02		3-201.11 F	Safe Food Handling Instructions				PLUMBING				
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02_11	Installed and Maintalned				
	С	3-401.1113	Cooking Temperatures	30	C	5-203,14	Cross Connection,Back Siphonage,BeckFlow				
	C	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES				
03	C	3-501.14	Cooking	31	С		Number, Convenient				
	C	3-501.16 3-402.1112	Hat and Cold Holding Parasite Destruction/Records Retained	-	C		Location, Restricted Use, Accessible				
04		4-301.11	Facilities to Maintain Product Temperturse	32			Toilet Enclosed, Self-Closing Doors Fortures Clean, Good Repeir				
05	_	4-302.12	Food Thermometers Provided		_		Hand Cleanser, Hand Drying, Signage				
08		3-501.13	PHF'e Property Thawed				REFUSE OISPOSAL				
	_		FOOD PROTECTION FROM CONTAMINATION	33		5-501.1317	Adequate Number, Covered, Vermin Proot				
07	С	3-306.14	No Reuse of PHF'e or Unwrepped Foods		_		Clean				
08	С	3-305-07.11 3-302.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34			Outside Storage Area Clean				
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL				
10		3-304.12 4-302.11	In Use Utencils Properly Stored Food Dispensing Utencils Provided for Self-Service Unit	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings				
		4-302.11	PERSONNEL				PHYSICAL FACILITIES				
	_			36		6-201.11	Floors, Constructed, Cleen, Good Repair				
11	clc	590 003 D/E 2-301.12	Personnel with Infectione Restricted/Excluded Proper, Adequals Hand Washing	37	_		Walts, Celling, Attached Equip., Clean				
12	c	590.004 E	Prevention of Contamination of Hands	38			Adequate Lighting Fixtures Shielded				
	С	2-401.1112	Good Hygenic Practices	39		8-304.11	Rooms and Equipment Vented				
13		2-304.11 2-402.11	Clean Clothes, Hair Restreints Heir Restraints	40			Dressing Room Clean				
	_	- TOE. [ ]	EQUIPMENT ANO UTENSILS				OTHER OPERATIONS				
	_			41	C		Toxic Items: Original Container, Labeled				
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed		С		Storod Separately Premises; Mainteined, No Unnecessary Articles				
15		4-202,16	Non-Food Contact Surfaces: Designed,	42			Mop Sink				
-0	_	7 202.10	Maintained, Installed				No Unauthorized Personnel				
16		4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43			Separate Living/Sleeping Quarters Cleening and Storage of Soiled Linena				
		4-301.12	Three Compertment Sink Provided, Drainboarde	44			Storage of Linen, Clean Equip., Sing.Serv. Articles				
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIALE POPULATIONS				
18		4-302.14 4-603.12	Test Kit Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked	45	С	3-8D1.11	Food Restrictions and Food Preparation				
19		4-501.18110	Wash, Rinee Water Clean, Proper Temporature	Numb	er o	I vlotated provisions	related to foodborne Ilinese				
20	С	4-501.112/114	Property Senitized w/Chernical or 180 F Water	risk la	cto	rs and interventions.	(Red Items M,01,03,07,08)				
21		3-304.14 4-602.11	Wipling Cloths: Clean, Sanitized, Use Restricted Food Contact Surfaces Clean	Othaz	Crlt	Ical Violations					
		· N	Jacks a Not 150	3,101		10 00/0 -	70				
пврес	or's	Signature:	ey way metry	Print: Magnan Donerry							
PIC's S	lone	Mure. 0(1.	ale the fall	Delate	1	GRACE	CATT				
		Date of	11. 0500	Date &							
Compl	ompliance Inspection / N/A - XXS				Regult						



Establishment Name Joyce middle school Date 4/29/19					
Address	55 Locust Street	Page of			
Item No.	in the space below describe all violations checked on front page.				
OL	3- Day labelled and clean- Dint Cook	Dipom			
OL	prepiones clean a in and remix				
OL	au not -10-use pots paint I disher- store	ed:			
al	Hand Sink next to 3-bay - Hot the soup of	riper tours -			
OL	I'll marine Clean & Scoop stored -				
OK_	Walk-in Moter @ 37 F Floirs & fans CI				
OK	Walk-in freczer@7°F Floors + fans Clea				
OK_	Dry goods strage area- are Hens believe	I lated + off flows			
OL	emplace nothroun-that the scap paper to	kels			
OK_	Memical Strage near nothroun- hielle	d + Stored			
<u>a</u>	Allemployees-Hats glaves, aprins				
OK	Flours, walls, deilings - Okan + in good no				
OL_	Milk Moder #10 37 F #20 37 F #30 30				
<u>UL</u>	all one time use Hensils handles up.				
- DL V	HUT hold CH3°F.				
OK	Servsafe- Grace Pinto-12/17-12/22				
	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				
	•				
_					



Name	me: Kennedli Middle Shall										
Addre	Address: 34 MHddle Street Purpose:										
	lephone: 781-937-8032					Routine					
Talep	hone	~		Type of Operation: Follow Up Grand Service Complaint							
Owne	г. (	dramar	<u>K</u>	Retail Food Investigation							
Parso	n In	Charge (PIC)	race lentine	Temporary Food Other							
Offic	icial Order for Correction: Based on an inspection this day, the Items mark				VId.	entify the violation	ns in operation or facilities which must				
be co	orre	cted by the date	e specified below. This report, when signedby a Board of	Heal	th (	BOH) member or	Its agentophsitiutes an order of the				
BOH	to	correct violation	s. Failure to comply with this notice may result in immed	iate s	usp	ension of your pe	armit. If aggreived by this order, you				
ITEM		CODE	<ol> <li>Your request must be in writing and submitted to the B</li> </ol>	ITEM		code	within 10 days of receipt of this order.				
1 1 2000		- GOOL	FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean				
	_			24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored				
М	C	590.003 A/B 3-603.11	Person in Charge (PIC), Assigned, Knowledgabla Consumer Advisories	25		4-904.11	Single Service Articles Stored, Dispensed				
		3-903.11	FOOD	26	<u>_</u>	4-502.13	No Re-Use of Single Service Articles				
							WATER				
	C	560.004 A/B	Approved Source No Spollage	27	C	5-101.11	Approved Source				
01	C	3-101.11 590.004 J	Labeling of Ingredients, Recalled, Allergen		10	5-103.1112	Hot & Cold Running Water, Under Pressure				
-	С	3-202,18	Shellstock ID				SEWAGE				
	С	3-203.12	Tags & Records	26	C	5-402,13	Sewer and Waste Water Disposal				
02		3-802.11 3-201.11 F	Food Labeling Safe Food Handling Instructions				PLUMBING .				
		0-201.111		29		5-201/02,11	Installed and Meintained				
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	С	5-203.14	Cross Connection,Back Siphonage,BackFlow				
	C	3-401.1113	Cooking Temporatures	[			TOILET AND HANDWASHING FACILITIES				
03	C	3-403.11 3-501,14	Reheating		C	5-203.11	Number, Convenient				
50	С	3-501.16	Hot and Cold Holding	31	,c	5-204/05.11	Location, Restricted Use, Accessible				
	С	3-402,11-,12	Parashe Destruction/Records Retained			6-202.14	Tollet Enclosed, Self-Closing Doors				
04	-	4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair				
05		4-302.12 3-501.13	Food Thermometere Provided PHF's Property Thewed		L.	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage				
		3 3 3 7 7 7	FOOD PROTECTION FROM CONTAMINATION				REFUSE DISPOSAL				
				33	П	5-501.1317	Adequate Number, Covered, Vermin Proof				
07	C	3-306.14 3-305-07.11	No Reuse of PHF'e or Unwrepped Foods	34	Н	5-501.116	Clean				
08	c	3-302-11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34		5-501,111/,115	Outside Storage Area Cleen				
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL				
10		3-304.12	In Use Utencile Properly Stored	35	С	6-501,111/.115	Insecte, Rodenta, Animala, Outer Openings				
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES				
			PERSONNEL	36		6-201.11	Floors, Constructed, Cisen, Good Repair				
11_	С	590.003 D/E	Personnel with Infectiona Restricted/Excluded	37		6-201.11	Walls, Ceiling, Attached Equip., Clean				
10	C	2-301.12	Proper, Adequate Hand Washing Prevention of Contamination of Hands	38		8-303.11	Adequate Lighting				
12	c	590,004 E 2-401,11-,12	Good Hygenic Practicos	39		6-202.11 0-304.11	Focus Shelded Rooms and Equipment Vented				
13		2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Oressing Room Clean				
		2-402,11	Hair Restraints				OTHER OPERATIONS				
			EQUIPMENT AND UTENSILS		Ĉ	7-101.11/02.11	Toxic Items; Original Container, Labeled				
14		4 202 44	Food Contact Surfaces: Designed, Maintained,	41	C	7-101.11/02.11	Stored Separately				
14		4-202.11	Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles				
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink				
	-		Maintelned, Installed Dishwashing Facilities: Dosigned, Maintained,	43		2-103.11 B 6-202.111/.112	No Unauthorized Personnel Separete Living/Sieeping Ouerters				
16		4-501.11/,15	Installed, Operated	44		4-802/03.11	Cleaning and Storage of Solied Linens				
		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles				
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS				
18		4-302.14 4-603.12	Test Kit Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked	45	С	3-801,11	Food Restrictions and Food Preparation				
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature		_		s related to loodborne illness				
20	С	4-501.112/114	Properly Sandized w/Chemical or 180 F Water				. (Red Itams M,01,03,07,09)				
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted								
22		4-602.11	Food Contact Surfaces, Clean	Other	Crlt	lical Violations					
napac	or'a	Skineture:	MININ WHOOD I	Print	n	roaman	Morre				
PIC's S				Print							
		Date of	VIA NICE.	Dete &		1///	V: 1				
Jompi	алс	a Inspection	1/1 - (1/1)	Result							



Estabilshm	ent Name Kennedy Middle School Date 9/26/17
Address	34 Middle Street Page 1 of 1
Item No.	in the space below describe all violations checked on front page.
	Main Kitchen
OL	Walk-In Cooper C. 36 F
OK	Impsink area - area & away from food-
OL	Dry goods area- au food upoff flours-
OK	Microwave-Clean a working
OK	Handsink - Hotto Soup paper Towels-
OK	Vice machine & scoop stired -
OK	preparea-charake surface in and repair
OK	Walv-Introezer CloF
OK	3-bay-labelled- arife Dosppon
OL	Allowners drains - 7/6/17
OL	au employees- Hats gloves, aprins-
OL	Floors wais ceilings - clean & in good repair
OL	MIL (100)er #1 @ 38 F #2@ 32 F
OL	Servate- Fraco Centine-2101-
OK	Trasharoa-back-Clean-



Name: Kennedy Middle School							Data: (0/19/18		
		2/1 m	Yddle Street						
Addre	198.			Purpose: Routine					
Telep	honi		937 - 6232 x 5	Type of Operation: Food Service Complaint Retail Food Investigation					
Оwпе	er:	Aramo	rk Food Service	Food Service Complaint Retail Food Investigation					
				Temporery Food D Other D					
Perso	n lo loi (	Chorgo (PIC)	ction: Based on an inspection this day, the Items merked	S	ŋ	1001 E	3		
he co	orre	cted by the det	e specified below. This report, when signedby a Board o	Delov F Hoal	th í	BOH) member o	r its agentee politicities are order of the		
BOH	to	correct violetion	s. Failure to comply with this notice may result in immed	liate s	ust	pension of your o	ermit. If aggreived by this order, you		
have	ar	ight to a hearing	2. Your request must be in writing and submitted to the E	ОН а	t th	e above address	within 10 days of receipt of this order.		
ITEM		CODE		ПЕМ		CODE			
			POOD PROTECTION MANAGEMENT	23	-	4-602.13	Non-Food Contact Surfaces Clean		
1.4	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	24	$\vdash$	4-903,11/04,11 4-904,11	Clean Equipment and Utensils Proporty Stored Single Service Articles Stored, Diepensed		
М	C	3-603.11	Consumer Advisorles	26		4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	С	590.004 A/B	Approved Source	-	G	5-101,11	Approved Source		
	G	3-101.11	No Spoilege	27	c	5-103.1112	Hol & Cold Running Water, Under Pressure		
01	С	590.004 J	Labeling of Ingredients, Recalled, Allergen				SEWAGE		
	C	3-202,18 3-203,12	Shellstock ID Tags & Records				Sawer and Waste Weter Disposel		
4111	<u> </u>	3-602.11	Food Labeling	26	C	5-402.13			
02	L.	3-201.11 F	Sale Food Handling Instructions	j			PLUMBING		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02_11	installed and Maintained		
	С	3-401.1113	Cooking Temperatures	30	С	5-203.14	Cross Connection, Back Siphonage, BackFlow		
	c	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES		
03	С	3-501.14	Coaling	31	Ç	5-203.11	Number, Convenient		
	C	3-501.16	Hot and Gold Holding		С	5-204/05.11	Location, Rostricted Use, Accessible		
04		3-402.1112 4-301.11	Parasile Destruction/Records Retained Facilities to Mainlain Product Tempertures	32		6-202.14 6-501.1112	Tollet Enclosed, Self-Closing Doors Fixtures Clean, Good Repair		
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
06		3-501.13	PHF's Properly Thawed				REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION			5 504 40 47	Adamsta Number Covered Variation		
07	С	3-308.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317 5-501.110	Adequate Number, Covered, Vermin Proof		
08		3-305-07,11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean		
	С	3-302.11	Separation, Segragation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL		
09	Н	3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Properly Stored	35	С	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	0.0		0-001.1117.115	PHYSICAL FACILITIES		
			PERSONNEL						
11	С	590.003 D/E	Personnel with Injections Restricted/Excluded	36		6-201.11	Floors, Constructed, Clean, Good Repair		
	č	2-301.12	Proper, Adequate Hand Washing		$\vdash$	6-201.11 6-303.11	Walls, Celling, Attached Equip., Clean  Adequate Lighting		
12	С	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded		
	С	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented		
13		2-304.11 2-402.11	Clean Clothes, Hair Restraints Heir Restraints	40		6-305.11	Dressing Room Clean		
		E 700.11	EQUIPMENT AND UTENSILS				OTHER OPERATIONS		
				41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	-	C	7-201.11	Stored Separetely		
45	H	4.000.40	Non-Food Contact Surfaces: Designed,	42		6-501.113/,114 5-203.13	Promises: Maintained, No Unnecessary Articles Map Sink		
15		4-202.16	Maintained, Installed			2-103.11 B	No Unauthorized Personnel		
		4-501.11/.15	Dishwashing Facilities: Deeigned, Maintained,	43		6-202.111/.112	Separate Living/Steeping Quarters		
16		4-301,12	Installed Operated Three Compartment Sink Provided, Drainboards	44		4-802/03.11	Cleaning and Storage of Solled Linens		
17			Equipment Thermomelers, Pressure Gauge	_	_	4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17		4-302.14	Test Kit Provided to Test Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS		
18		4-603.12	Pre-Flushod, Scraped, Soakod	45	_	3-801,11	Food Restrictions and Food Preparation		
20	С	4-501.18-,110 4-501.112/114	Wesh, Rinse Water Ctean, Proper Temoerature Property Sanitized w/Chemical or 180 F Weter				s releted to foodborne Illinese		
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	risk factors and interventions. (Red Items M,01,03,07,98)					
22		4-602.11	Food Contact Surfaces Clean	Other	Crlt	ical Violations			
		and M	pahan Makan	machan & hant					
пярес	101'5	Signature / /	and in it is the in	Print: // (/////////////////////////////////					
PIC's S	O's Signature:			Print: OCA					
Sched	uled	Date of	MA Mac	Date &					
Compl	lano	e Inspection N	14 - M10)	Result					



Establishment Name Kennedy middle School Date 6/19/18				
	34 middle Street Page L of 1			
item No.	In the space below describe all violations checked on front page.			
	Main Kitchen			
OK	Employees- Hats gloves appois			
OY	Ice machine - Clean a scoop stored			
OL	Prep arens - clean + in good repair			
01_	3-brus - labelled & Working - Quate 300 ppm			
OL	au owners arains - 7Holi7 - 15 Oallons			
OY.	Freezer @ 26°F all food up off flours Fons clean			
OL	Floors wells ceilings - Clean & in good repair MIK Coder (237 FY. #2@35F - #2040°F			
OK	MILCOVER (257 FY. #2@35F- +3640°F'			
OL	Watt-in coolere 35'F			
OX	My Strage area- all Hems up off flores- Chers			
OL.	mpsink and - clean a away from food - all charges			
	labelled			
OY	Dry goods in back- not in use pots + pans - all on			
	Sharving -			
OIL	Trash adea - Outside + Clean -			
OK	Serviale-Grane Lentini - 2/16-2/21			
OK_	MICHOWAVE-Clean & working			
CIL	Hand Sink-totitta och or Fish pin priper towels-			
1				



	- 1										
Name: Kennedy Middle school							Dote: /1/28/18				
Addn		24 m	Holdle Street								
		791-	027-0327 45		Purpose:						
Telep	Telephone: 781-937-8282 x5				Type of Operation: Follow Up						
Owne	r.	ZYan,	ark Food Service		Food Service						
Perso	n In	Charge (PIC)	arace lentine	Ta	mp	orary Food	() Other ()				
Offic	ial	Order for Corre	ction: Based on an inspection this day, the items mark	ad belo	W K	dentity the violation	ons in operation or facilities which must				
be c	orre	ected by the dat	e specified below. This report, when stonedby a Board	d of Hee	ith	(BOH) member o	r its agentonisticities an order of the				
BOF	10	correct violation	ns. Failure to comply with this notice may result in imm	rediate s	2112	pension of your n	ermit If aggreived by this order, you				
ITEM	a	CODE	g. Your request must be in writing and submitted to the	BOH :		ne above address	within 10 days of receipt of this ordor.				
	_		FOOD PROTECTION MANAGEMENT	23	-	4-802.13	Non-Food Contact Surfaces Clean				
	1			24		4-903.11/04.11	Cleen Equipment and Utensils Property Stored				
M	C		Person in Charge (PIC), Assigned, Knowledgable  Consumer Advisories	25	-	4-904.11	Single Service Articles Stored, Dispensed				
		0 000.11	FOOD	28		4-502.13	No Re-Use of Single Service Articles				
	1.0				_		WATER				
	C		Approved Source No Spoilage	27	C		Approved Source				
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	_	10	5-103,11-,12	Hot & Cold Running Water, Under Pressure				
	C	3-202,18	Shellstock ID				SEWAGE				
	С	3-203 12 3-602.11	Tags & Records Food Labeling	28	C	5-402.13	Sewer and Weste Water Disposal				
02		3-201.11 F	Safe Food Hendling Instructions	_			PLUMBING				
			FOOD PROTECTION, TIME & TEMP, CONTROLS	29	T	5-201/02.11	Installed and Maintained				
	-	0.404.44.40		30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow				
	C	3-401.1113 3-403.11	Cooking Temperatures Reheating	$\dashv$			TOILET AND HANDWASHING FACILITIES				
03	c	3-501.14	Cooling	-	Ĉ	5-203,11	Number, Convenient				
	C	3-501.16	Hot and Cold Holding	31	С		Location, Restricted Use, Accessible				
04	C	3-402.1112 4-301.11	Parasite Destruction/Recorde Reteined Facilities to Meintain Product Tempertures			6-202.14	Tollet Enclosed, Self-Closing Doors				
05		4-302,12	Food Thermometers Provided	32		6-501.1112 6-301.11-02.11	Fixtures Clean, Good Repair Hand Cleanser, Hend Drying, Signage				
06		3-501.13	PHF's Properly Thewed			0-001.11-02.11	REFUSE DISPOSAL				
			FOOD PROTECTION FROM CONTAMINATION		_						
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317	Adequate Number, Covered, Vermin Proof				
		3-305-07.11	Food Protection: Storage, Displey, Transportation	34	-	5-501.116 5-501.111/.115	Clean Outside Storege Aree Clean				
80	C	3-302,11	Separation, Segregation, No Cross Contamination		_		INSECT, RODENT, ANIMAL CONTROL				
09	_	3-301,11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hends In Use Utencils Properly Stored		C						
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	35	C	8-501,111/,115	Insects, Rodents, Animals, Outer Openings				
			PERSONNEL				PHYSICAL FACILITIES				
11	С	590,003 D/E	Personnal with Infectiona Restricted/Excluded	36		8-201.11	Floors, Constructed, Clean, Good Repair				
1.1	C	2-301.12	Proper, Adequate Hend Washing	37	-	6-201.11	Walls, Ceiling, Attached Equip., Clean Adequete Lightino				
12	С	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded				
	С	2-401.1112	Good Hygenic Practices	30		6-304.11	Rooms and Equipment Vented				
13		2-304.11	Clean Cothes, Heir Restraints Heir Restraints	40		8-305.11	Dressing Room Clean				
	_	E VOLIT	EQUIPMENT AND UTENSILS	-			OTHER OPERATIONS				
				41	С	7-101.11/02.11	Toxic Items: Original Container, Labeled				
14		4-202.11	Food Contact Surfeces: Designed, Maintained, Installed	-	С	7-201.11	Stored Separatoly				
45	_	4 600 40	Non-Food Contact Surfaces: Dealgned,	42		6-501.113/.114 5-203.13	Premises: Meintained, No Unnecessary Articles Mop Shik				
15		4-202.16	Maintained, Installed	1		2-103.11 B	No Uneuthorized Personnel				
		4-501.11/.15		43		6-202.111/.112	5eparate Living/Siseping Ouarters				
16		4-301.12	Instelled, Operated Three Compartment Slnk Provided, Drainboerds	44		4-802/03.11	Cleaning and Storage of Soiled Linens				
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge		ш	4-903.11	Storage of Linen, Clean Equip., Sing, Serv. Articles				
	$\dashv$	4-302.14	Test Kit Provided to Test Sanifizer				HIGHLY SUSCEPTIBLE POPULATIONS				
18	-	4-603.12	Pre-Flushed, Scraped, Soaked	45	С	3-801.11	Food Restrictions and Food Preparation				
20	c	4-501,112/114	Wesh, Rinse Water Clean, Proper Temperature Properly Sanitized w/Chemical or 180 F Water				s releted to foodborne Illnese (Rad Items M,01,03,07,08)				
21		3-304.14	Wiping Cloths: Clean, Senitized, Use Restricted	11.974 18	~ (UI	o date utter vention?	7/7: T				
22		4-602.11	Food Centact Surfaces Clean	Other	Crit	Ical Violations					
10000	حدام بعرا	Signatura	DAMONA LA DI DI	- Maghan March							
apec	UF 3	Signature:	My my My Market	Print:		verila,	July 18,1 14				
IC's S	lgn	ature:	NY ST	Print							
		Date di	A KMCS	Date 8							
ompl	anc	a Inspection V	V _hr27	Result							



Establishn	Hennedy middle school	Date 11/28/18
Address	34 middle Street	Page of _/_
item No.	in the space below describe all violations checked on front page.	
OK	Wark-in@37'F	
OK	Dry Storage area- Broken week-in area	
OK_	mop sink area-clean a away from fred.	
O)L	Day Strage area-au Cans dated au H	ems off flour.
OK_	Trash area - Clean & Covered	
OL	Milk color + 1@ 34.5 #2@34.5 #3@33	F. #40
OL	Servale-Grace lenne-2/15-2/20	
OL_	employees, Hats approx, glaves	
OK_	From walls ceilings - Clean + in good r	epoir
OK_	Ham Sink next to ice machine.	
OK.	ICe michine & Scorp-	
OK.	2-have labelled a News - Over and	3
OK	3-bay - Johelled & Clean- Owat Cocapportot hold papara Obicien C.135°F	2
OL.	all prepares-clean & in good repair	
	Cas page (van-cias) + 11 gara report	



Name: Kennedy middle school						Date: 5/1/19				
	oddress: 34 Middle Street  Purpose:									
181-027 8-127				Routine						
Telep	none	A			Type of Operation: Follow Up Group Service Compleint					
Dwne	n j	Arama	rk.	_ Re	tell	Food C	investigation			
Barca	n fn	Charge (PIC)	race lentine	Ter	tibo	rary Food	Other 🗆			
Offic	al (	Order for Correc	tion: Based on en inspection this day, the itoms marked	d belov	ار v id	entify the violation	3. as in operation or facilities which must			
be co	orre	cted by the date	e specified below. This report, when signedby a Board of	of Heal	lth (	BOH) member or	rits egentconsitiutes an order of the			
BOH	to (	correct violation	is. Failure to comply with thie notice may result in imme	diate 6	USC	ension of your pe	ermit. If aggreived by this order, you			
have	ar	ight to a hearing	. Your request must be in writing end submitted to the	BOH a	it th	o abovo address	within 10 days of receipt of this order.			
ITEM		CODE		ITEM	-	CODE				
			FOOD PROTECTION MANAGEMENT	23	-	4-602,13 4-903,11/04,11	Non-Food Contact Surfeces Clean Clean Equipment and Ulenells Properly Stored			
М	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed			
	С	3-603 11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles			
			FOOD				WATER			
	С	590.004 A/B	Approved Source	27	С	5-101.11	Approved Source			
	С	3-101.11	No Spoilege	- 21	<u>c</u>	5-103.1112	Hot & Cold Running Water, Under Pressure			
01	C	590,004 J 3-202,18	Labeling of Ingredients, Receiled, Allergen Shellstock ID	-			SEWAGE			
	C	3-202, 18	Tags & Records	26	C	5-402.13	Sewer and Waste Water Disposel			
02		3-602.11	Food Labeling	1	1_	5-402.10				
		3-201.11 F	Sale Food Handling Instructions		_		PLUMBING			
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	С	5-201/02.11 5-203.14	Installed and Maintained Cross Connection, Back Siphonage, BackFlow			
	С	3-401.1113	Cooking Temperatures	30		2-203,14				
	С	3-403.11	Reheating	1			TOILET AND HANDWASHING FACILITIES			
03	C	3-501.14	Cooling	31	,c	5-203.11	Number, Convenient			
	C	3-501.16 3-402.11-12	Hot and Cold Holding Parasite Destruction/Records Retained	+	С	5-204/05.11 6-202.14	Location, Restricted Use, Accessible  Toilet Enclosed, Self-Closing Ogore			
04	Ť	4-301.11	Facilities to Maintain Product Tempertures	32		8-501.11-,12	Fixtures Clean, Good Repair			
05_		4-302,12	Food Thermometers Provided			6-301.11-02.11	Hend Cleanser, Hand Drying, Signage			
06		3-501.13	PHF's Properly Thawed	-			REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION	-		5-501.1317	Adequate Number, Covered Vermin Proof			
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.118	Clean			
08		3-305-07.11	Food Protection: Slorage, Display, Transportation	34		5-501.111/,115	Outside Storage Area Cleen			
09	С	3-302.11 3-301,11 C	Separation, Segregation, No Cross Contamination Handling of Food & Ice Minimized, No Bere Hands	-			INSECT, RODENT, ANIMAL CONTROL			
10		3-304.12	In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings			
		4-302,11	Food Dispensing Ulencils Provided for Self-Service Unit	_			PHYSICAL FACILITIES			
			PERSONNEL	- 00	-	0.001.11	Floor Control Clare Control			
11	С	590.003 D/E	Personnel with infections Restricted/Excluded	36	$\vdash$	6-201.11 6-201.11	Floors, Constructed, Clean, Good Repeir Wells, Celling, Attached Equip., Clean			
	С	2-301.12	Proper, Adequate Hend Washing	- 38		6-303.11	Adequate Lighting			
12	C	590.004 E	Prevention of Contamination of Hands			6-202.11	Fixtures Shielded			
13	-	2-401.1112 2-304.11	Good Hygenic Practices Clean Clothes, Hair Restraints	39 40		6-304.11 6-305.11	Roome and Equipment Vented  Dressing Room Clean			
13		2-402.11	Hair Restraints	70		0-303.11	OTHER OPERATIONS			
			EOUIPMENT AND UTENSILS							
	1		Food Contact Surfacee: Designed, Meintained,	41	C	7-101.11/02.11 7-201.11	Toxic items: Original Container, Labeled Stored Separately			
14		4-202.11	Installed		Ĭ	6-501,113/,114	Premises: Maintained, No Unnecessary Articles			
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink			
			Meinteined, Installed			2-103.11 B	No Unauthorized Personnel			
16		4-501.11/.15	Dishwashing Feclifies; Designed, MaIntalned, Installed, Operated	43		6-202.111/.112 4-802/03.11	Seperate Living/Steeping Quarters Cleaning and Storage of Solled Linens			
10		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles			
17		4-204.112/.115	Equipment Thermometers, Pressure Gauga				HIGHLY SUSCEPTIBLE POPULATIONS			
4.0	$\dashv$	4-302.14	Test Kit Provided to Test Sanitizer	45		2 224 44				
				3-901.11 Lyiolated provisions	Food Restrictions and Food Preparation  e refered to foodborne Illness					
20	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				i. (Red Items M,01,03,07,08)			
21		3-304.14	Wiping Cloths: Clean, Sanittzed, Use Restricted							
22_		4-602.11	Food Contact Surfaces Clean	Other	Crli	ical Violations				
nspec	tor's	Signature:	ennan menera.	Print:	n	100hann	Donorty a			
	WIN DI CAT A			The state of the s						
PIC's S			West Glabel	Print: Of fred Jesty						
		Dete of ( s inspection	N/A - MISS	Date 8		- Lad				
NO COLONIA	CU IC	ווסויסמפווו ס	(1// 8/2)	Result						



Establishm	Henrit Name Kennedy middle School	Date 5   1   9
Address	34 Middle Street	Page of
Item No.	In the space below describe all violations checked on front page.	
OV	Servate-Grace lentine-2/16-2/21	
OK_	Walk-in conter @ 39°F Flars & Fans Clea	20
OL	Dry goods area - all food labelled Idate	dlanshelves
OL	MOD SINK area- Clean lawrey from foor	l
OL	Hand sink pear ice machine - to+ itso smp	paper tours
OL_	I've machine & scrip-clean a stored-	
OK_	3- Day Sink belled - Quit @2000 ppm	
OL	walk-in-freezer@-5°F. Florisa Fans Ch	an
OK_	all employers - Hats gloves aprins -	
<u>OL</u>	MILL Corder #1034F #20 34F #30 32F	
OK	Floors, walls ceilings - Clean & in good	reprir
OK	Trash anea outside clean lids closed.	
OK.	Preparens-clean a in good repair all not-in-use pots pains stored properly	
OK.	all Not-In-use potsipans Stored property	1-



NAMO: LINSCOTT Elementary							Dato: 4 B(0/17		
	Address: 80 Flm Strogt						Purpose:		
	-	151	027 8120				Routine		
Tolap	hone	2: 701-	937-8039		Type of Operation: Follow Up				
Owne	r.	wan	XXX	_ Re	tail	Food (	Complaint  investigation		
Parko	o le	Charge (PIC)	ndart Olivicra			4000	Other 🗆		
Offic	al (	Order for Correc	tion: Based on an inspection this day, the Items market	d belov	Y	entily the violatio	hs in operation or facilities which must		
be c	orte	cted by the date	e specified below. This report, when signedby a Board of	of Heal	th (	BOH) member of	r its agenteonaltiutes an order of the		
BOH	to	correct violation	as. Fallure to comply with this notice may result in imme	dlate s	uer	ension of your p	ermit. If aggreived by this order, you		
ITEM		CODE	g. Your request must be in writing end submitted to the	ITEN		CODE	within 10 days of receipt of this order.		
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean		
	Lo	500 002 A F		24	_	4-903.11/04.11	Clean Equipment and Utersalle Properly Stored		
M	C	590.003 A/B 3-603.11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25	-	4-904.11 4-502.13	Single Service Articles Storad, Dispensed  No Ro-Use of Single Service Articles		
			FOOD		1	7 000110	WATER		
	С	590.004 A/B	Approved Source	+	Τc	5 404 44	Approved Source		
	C	3-10111	No Spollage	27	C	5-101.11 5-103.1112	Hot & Cold Running Water, Under Pressure		
01	С	590.004 J	Labeling of Ingredients, Recelled, Allergen		-		SEWAGE		
	C	3-202.18 3-203.12	Shellstock ID Tage & Records	28	C	5-402.13	Sewer and Waste Water Disposal		
02		3-602.11	Food Labeling	20		5-40213	PLUMBING		
02		3-201.11 F	Sele Food Handling Instructions	Ī					
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-201/02.11 5-203.14	Installed and Maintained Cross Connection Back Siphonage BackFlow		
	С	3-401.1113	Cooking Temperatures	30		3-203.14	TOILET AND HANDWASHING FACILITIES		
0.0	C	3-403.11	Reheating						
03	C	3-501.14 3-501.16	Cooling Hot and Cold Holding	31	0.0	5-203.11 5-204/05.11	Number, Convenient Location, Restricted Use, Accessible		
	С	3-402.11-,12	Perasite Destruction/Records Retained		Ť	6-202.14	Tollet Enclosed, Self-Closing Doors		
04		4-301.11 4-302.12	Facilities to Maintain Product Temperturee Food Thermometers Provided	32		6-501.1112	Fixturee Clean, Good Repair		
06		3-501,13	PHF's Property Thawed	<del>                                     </del>		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
			FOOD PROTECTION FROM CONTAMINATION		,		REFUSE DISPOSAL		
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317 5-501.116	Adequate Number, Covered, Vermin Proof		
08		3-305-07.11	Food Protection: Storage, Displey, Transportetion	34		5-501,111/,115	Outside Storage Aree Clean		
	С	3-302.11	Separation, Segragation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL		
09	$\dashv$	3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencile Property Stored	35	C	6-501.111/,115	Insects, Rodents, Animals, Outer Openings		
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES		
			PERSONNEL	36		6-201.11			
11	C	590.003 D/E	Personnal with Infections Restricted/Excluded	37	Н	6-201.11	Floors, Constructed, Clean, Good Repair Walls, Calling, Attached Equip., Clean		
	С	2-301.12	Proper, Adequate Hand Washing	38		6-303.11	Adequate Lighting		
12	C	590.004 E 2-401.1112	Prevention of Contamination of Hands Good Hygenic Practices	39	H	6-202.11 6-304.11	Fixtures Shielded Rooms and Equipment Vented		
13	-	2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean		
		2-402.11	Hair Restraints	-			OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS	41	C	7-101.11/02.11	Toxio Ilems; Original Container, Labeled		
14		4-202,11	Food Contact Surfaces: Designed, Maintained,	41	¢	7-201,11	Stored Separately		
	$\dashv$		Installed Non-Food Contact Surfaces: Designed.	42		6-501.113/.114 5-203.13	Premises: Meintained, No Unnecessary Articles  Mop Sink		
15		4-202.16	Maintained, Installed	42		2-103.11 B	No Unauthorized Personnel		
		4-501.11/.15	Dishwashing Facilities: Designed, Meintained,	43		6-202.111/.112	Seperate Living/Sleeping Quarters		
16	ŀ	4-301.12	Installed, Operated Three Compartment Sink Provided, Drainboards	- 44		4-802/03.11 4-903.11	Cleaning and Storage of Solled Linens Storage of Linen, Clean Equip., Sing.Serv. Articles		
17		4-204,112/.115	Equipment Thermometers, Pressure Gauge			4-300.TT	HIGHLY SUSCEPTIBLE POPULATIONS		
	_	4-302.14	Test Kit Provided to Test Sanitizer	1.0					
18		4-603,12 4-501,18-,110	Pre-Flushed, Scraped, Soaked Wash, Rinse Water Clean, Proper Temperature	45 Numb	er p	3-801.11 f violated provision	Food Restrictions and Food Preparation s related to foodborne illness		
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				s. (Red Ilems M,01,03,07,08)		
21		3-304.14 4-602.11	Wiping Cloths: Clean, Senitized, Use Restricted	_					
CL.		4-duz.11	Food Conlact Surfaces Clean	Other Critical Violations					
nspec	or's	Signature	Legnan Done Loy	Print: Mochan Dobert					
101.0	C's Signature			- Dyandrot Aliceina					
		Date of		Print: Printer Driveing					
compliance Inspection N/A - DQSS			Result .						



Establishm	ment Name Linscott Elementary Date 9/36/17
Address	Ele Elm Streot Pege Loi L
item No.	In the space below describe all violations checked on front page.
OK	Q-docr freezer@ 24°F
OK.	2-dow Fridge P379
OK	A-bay labelled - Quet Cocoppon.
OL	Servisafe-Bridget Oliveira-8/17-8/22
OK	Hardsink-Hot-to, scap papertones-
OL	tob hohe KorF
OK	Implyee bythroom-Hot Had, soap paper touch
OK	Imp sink area-Clean a away from Ford-
OK	Dri Grads area-
OL	Floors, Walls, reilings - Geren o in good repair
OL	MIK. COOLER (238°F.
OK.	an one time we usensils-all ind. Wagned
OL	employees-Hots, gieves, aprins
OL	Train anou- Clear Dutabas-
	, and the second
<del></del>	



Name	r L	insch	t Elementary School	Date: (0/19/18					
Addre	oddress: Ele Elm Street								
	Talachons: 781-937-8289					Routine 🖼			
1 8180	none			Type of Operation: Follow Up Complaint Complaint					
Owne	Γ	Main	irk Food Services		Retail Food Inveetigation				
		Charge (PIC)		5	h	001	Other 🗅		
Offic	al (	Order for Correc	tion: Based on an inspection this dey, tho items marked	l belov	v'id	entity the violation	is in operation or facilities which must		
be a	OTTO	cted by the date	e specitied below. This report, when signedby a Board o	f Heal	th (	BOH) member or	its egentconsitiutes an order of the		
have	ar	ight to a hearing	<ol> <li>Your request must be in writing and submitted to the E</li> </ol>	BOH B	t th	ension or your pe e ebovo address	within 10 days of receipt of this order.		
ITEM		CODE		ITEM		CODE			
			FOOD PROTECTION MANAGEMENT	23	-	4-802.13	Non-Food Contact Surfaces Clean		
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeble	24	+	4-903.11/04.11 4-904.11	Clean Equipment and Utensils Property Stored Single Service Articles Stored, Dispensed		
148	С	3-603.11	Consumer Advisorles	26	L	4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	С	590.004 A/B	Approvad Source	27	C	5-101.11	Approved Source		
	C	3-101.11	No Spoilage	-	C	5-103.11-,12	Hot & Cold Running Water, Under Preasure		
01	C	590.004 J 3-202.16	Labeling of Ingredients, Recalled, Allergen Shefistock ID	-	SE		SEWAGE		
	С	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal		
02		3-802.11 3-201,11 F	Food Labeling Sate Food Handling Instructions	-			PLUMBING		
-		3-201,117		29		5-201/02.11	Instelled and Melmained		
	1 -		FOOD PROTECTION, TIME & TEMP. CONTROLS	30	С	5-203.14	Cross Connection, Back Siphonage, BackFlow		
	CC	3-401.1113 3-403.11	Cooking Temperatures Reheating				TOILET AND HANDWASHING FACILITIES		
03	C	3-501.14	Cooling	31	С	5-203 11	Number, Convenient		
	C	3-501.16	Hot and Cold Holding	] ]	С	5-204/05.11	Location, Restricted Use, Accessible		
04	С	3-402.11-,12 4-301.11	Parasite Destruction/Records Ratained Facilities to Maintain Product Tempertures	32		6-202.14 6-501.1112	Toilet Enclosed, Self-Closing Doors Fixtures Clean, Good Repair		
05		4-302.12	Food Tharmometars Provided	J. J.		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
00		3-501.13	PHF's Properly Thawed				REFUSE DISPOSAL		
			FOOO PROTECTION FROM CONTAMINATION	-		5-501.1317	Adequate Number, Covered, Vermin Proof		
07	С	3-308.14	No Rause of PHF's or Unwrapped Foods	33		5-501.116	Clean		
08	c	3-305-07.11 3-302.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	_34	Ш	5-501.111/.115	Outside Storage Area Clean		
09		3-301.11 C	Handling of Food & fee Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL		
10		3-304.12 4-302.11	In Use Utencils Properly Stored Food Diepensing Utencils Provided for Self-Service Unit	35	С	6-501.111/.115	Insects, Rodente, Animals, Outer Openings		
_		4-302.11	PERSONNEL				PHYSICAL FACILITIES		
				36		6-201.11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E 2-301.12	Personnel with Infactions Restricted/Excluded Proper, Adequate Hand Washing	37		6-201.11	Walls, Ceiling, Attached Equip., Clean Adequate Lighting		
12	С	590.004 E	Prevention of Contamination of Hands	38		6-202,11	Fixtures Shielded		
	С	2-401.1112	Good Hyganic Prectices	39		6-304.11	Rooms and Equipment Vented		
13		2-304.11	Clean Clothas, Hair Rastraints Hair Restraints	40		6-305.11	Dressing Room Clean		
			EQUIPMENT AND UTENSILS	<u></u>	_		OTHER OPERATIONS		
			Food Contact Surfaces: Designed, Maintained,	41	C	7-101,11/02,11 7-201,11	Toxic items: Original Container, Labeled Stored Separately		
14		4-202.11	Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink		
			Maintained, Installed Dishwashing Facilities: Designed, Maintained,	43		2-103.11 B 6-202.111/.112	No Unauthorized Personnel Separate Living/Sleeping Ouarters		
16		4-501.11/.15	Installed, Operated	44		4-802/03.11	Cleaning and Storage of Soiled Linens		
	-	4-301.12	Three Compartment Sink Provided, Drainboards	1		4-903.11	Storage of Linen, Clean Equip., Sing Serv. Articles		
17		4-204.112/.115 4-302.14	Equioment Thermometers, Pressura Gauge Test Kit Provided to Test Sanitizar				HIGHLY SUSCEPTIBLE POPULATIONS		
16		4-603.12	Pre-Flushed, Scraped, Soaked	45	$\overline{}$	3-801.11	Food Restrictions and Food Preparation		
19	С	4-501.18110 4-501.112/114	Wash, Rinsa Water Cleen, Proper Temperatura Properly Sanitized w/Chemical or 180 F Water				s related to foodborne Illness		
21	Ĭ	3-304.14	Wiping Cloths: Clean, Sanitized, Uaa Restricted	LUZK 19	CIO	s and interventions	. (Red Items M,01,03,07,08)		
22		4-602.11	Food Contact Surfaces Clean	Othor	Crit	ical Violations			
nenne	سر ادر ودر ا	Slonglyco	Man Dok and	D-1	n	nonhain	Morni		
nspector's Signalure: / //////////////////////////////////			MULTING IN THE WASTE						
		ature: X/ C	Whit of	Print O CAROLYN (PRAYEY					
		Data of e Inspection	VA - 0055	Date &					
	165		The state of the s	Tripanii	_				



Estabilshn	nent Name Linscott Elementary School	Date (	119,	//8
Address	86 Elm Street	Page	of	I
Item No.	In the space below describe all violations checked on front page.			
	Noin KHChen			
OL.	2-dar frage (3/07			
OV_	2-docr Preczer @ 10%			
OIL	2- Mey Sink-Clean labelled, & working			
OK	Hotchold @141'F			
OK	In goods wea - autood up off flours co	ishpl	ing	
OL	Servsafe-Bridget Oliveira-8/17-8/22	4		
OK	mod sink - the HO CIII'F SOOP a preper to			
Or	mon sint area- clean & airain from to	MI-		
OL	Chemical stractor - all Chems Inbelled.			
Ok	Kitchen employees that aloves aprins-			
Oil	employee hathrown - Hot Ho C 113'F Son	040	1 Dev	Duck
OH_	milk conser @ 39 F		1	W 1 1 1 2 1 2
OL	Vill me-time use wensils - all pre-pack	acrec	7	
OK	Floor, walls & Ceilings - Clean aingo			
OL	Trashonoa- outside -dean- has closed			
			-	



Nama: LINSCOTT Elementary School						Date: / / / 28 / /8				
Addr	eddress: Ele Elm Street Purpose:									
		761-	937-8239	Routine						
Telep	hon			Type of Operation: Follow Up						
Owne	9 <i>(</i> :	Arama	rk Etem Food Service	Food Service Complaint Retail Food Investigation						
Dame	us fr	Charge (BIC)	Cition: Based on an inspection this day, the Items marked	Ter	χp	orary Food C	Other			
Offic	la l	Order for Corre	ction: Based on an Inspection this day, the Items marked	pelov	V id	1001 lentify the vlotation	05 in operation or facilities which must			
De C	orre	ected by the dat	e specified below. This report, when signedby a Board of	f Heal	lth (	(BOH) member or	rits agentconsitiutes an order of the			
ROF	l to	correct violation	is. Failure to comply with this notice may result in immed	liate s	usi	pension of your pr	armit. If aggreived by this order, you			
TEM	a	CODE	g. Your request must be in writing and submitted to the E				within 10 days of receipt of this orner.			
HEAV	-	CODE	FOOD SPOTTOTO	ПЕМ 23	-	4-602.13	Non-Food Contact Surfaces Clean			
	_		FOOD PROTECTION MANAGEMENT	24	$\vdash$	4-903.11/04.11	Clean Equipment and Utensils Properly Stored			
М	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25	L	4-904.11	Single Service Articles Stored, Dispensed			
	10	3-603,11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles			
			FOOD				WATER			
	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source			
01	C	3-101.11 590.004 J	No Spoilage Labeling of Ingradients, Recalled, Allergen	-	C	5-103.11-,12	Hot & Cotd Running Weter, Under Preseure			
01	C	3-202 18	Shellstock ID				SEWAGE			
	c	3-203.12	Tags & Records	28	С	5-402.13	Bewer and Waste Weter Disposal			
02		3-802,11 3-201,11 F	Food Labeling				PLUMBING			
		3-201,11 F	Safe Food Handling Instructions	29	_	5-201/02.11	Installed and Maintained			
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-203.14	Cross Connection, Back Stphonage, BackFlow			
	С	3-401.11-,13	Cooking Temperatures				TOILET AND HANDWASHING FACILITIES			
03	C	3-403.11 3-501.14	Reheating							
US	C	3-501.14	Caoling Hot and Cold Holding	31	C	5-203.11 5-204/05.11	Number, Convanient Location, Restricted Use, Accessible			
	C	3-402.1112	Perasite Destruction/Records Retained		ř	8-202.14	Toliet Enclosed, Self-Closing Doors			
04	_	4-301.11	Feclities to Maintain Product Tempertures	32		6-501.1112	Fixturee Clean, Good Repair			
05 06	_	4-302.12 3-501.13	Food Thermometers Provided PHF's Properly Thawed			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage			
- 00		3-301.15					REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION	33		5-501.1317	Adequate Number, Covered, Vermin Proof			
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods			5-501.116	Clean			
80	С	3-305-07.11 3-302.11	Food Protection: Storage, Disolay, Transportation Separation, Segregation, No Cross Contamination	34		5-501,111/-115	Outside Storage Area Clasm			
0.9		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL			
10		3-304.12	In Use Utenciis Property Stored	35	C	6-501,111/,115	Insects, Rodents, Animals, Outer Openings			
-	L.,	4-302.11	Food Dispensing Utencits Provided for Self-Service Unit				PHYSICAL FACILITIES			
			PERSONNEL	36		5-201.11	Floors, Constructed, Clean, Good Repeir			
11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201,11	Walla, Celling, Attached Equip., Cleen			
45	C	2-301.12	Proper, Adequate Hand Washing	38		6-303.11	Adequate Lighting			
12	C	590,004 E 2-401,11-,12	Prevention of Contamination of Handa Good Hygenic Practices	39	$\dashv$	6-202.11 6-304.11	Fixtures Shielded  Rooms and Equipment Vanted			
13			Clean Clothes, Hair Restraints	40	۲	6-305.11	Dressing Room Clean			
		2-402.11	Hair Restraints				OTHER OPERATIONS			
			EQUIPMENT AND UTENSILS			= 101 11 mp 11				
14		4.203.14	Food Contact Surfeces: Designed, Maintained,	41	C	7-101.11/02.11 7-201.11	Toxic Items: Original Container, Labeled Stored Separately			
17		4-202.11	Inetalled			6-501.113/.114	Premises: Maintained, No Unnecessary Articles			
15		4-202.16	Non-Food Contact Surfaces; Designed,	42		5-203.13	Mop Sink			
-	-		Meintained, Installed Dishwashing Fecilities: Designed, Meintained,	43		2-103.11 B 6-202.111/.112	No Uneuthorized Personnel			
18		4-501.11/.15	Installed, Operated		7	4-802/03.11	Separate Living/Steeping Quarters Cleaning and Storage of Soiled Linens			
		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903,11	Storage of Linen, Clean Equip , Sing Serv. Articles			
17	-	4-204.112/.115 4-302.14	Equipment Thermometers, Preseure Geuge				HIGHLY SUSCEPTIBLE POPULATIONS			
16		4-603.12	Test Kit Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation			
19		4-501.18110	Wash, Rinse Weter Clean, Proper Temperature				s releted to foodborne Illness			
20	С	4-501.112/114				,	. (Red Items M,01,03,07,08)			
21	-	3-304.14 4-602.11	Wiping Cloths: Clean, Senitized, Use Restricted	O11	0.00	last Malalles	<b>あ</b> 口			
54		4-012.11	Food Captact-Surfaces Clean	Other	Unil	Cal Violations				
nspect	or's	Signature:	CHAIN NOTALL	Print Mannan John M						
			PCI		1/	10000	La ponail			
PIC's S				Print Perint GEN GENTS						
		Date of	12k   0111 13 \	Dete &	1					
- angell	ompilance inspection /// // ///					Result				



Establishn	nerit Name Linscott Elementary school	Date     28   8
Address	86 Elm Street	Page of
Item No.	in the space below describe all violations checked on front page.	
OK	Stand up frage 0.35 F Freezer 0-5 F	
OL	TOE 1010 (C. 135%-	
OK	Servsafe-Bridget Oiveira - 8/17-8/22	
OK	Hand Sink- that HOC 1187, soop a porton	es-
OK_	Hand Sink- Hot HOC 1187, soop a per tox Dry strage area- all forn off flors, all gra	ns anta-
OK.	TILDO STEIL WILL - CHINA I TRIM TOUS -	
<u>ac</u>	employees-Hats aprins, gloves	
OK	3-bay- abelled & clean Quate 200 pg	2m
OK .	Floors walls ceilings-cran & in good remain	
OL	Wash and - Clean + Covered -	
O)L	all owners drains - 7/16/18	
OK	au not-in-use pots & pans-stared	
OK-	Mik Cooler 36 F	
UL	Milk Cooler ( So F	



Name: CIDSCOTT Etementary School Date:							Date: 5/1/9		
Addre	Address: 8(e Elm Street ) Purpose:								
Teles	h		937-8239	7		40	Routine 🖫		
Telep	CICHE	4		Type of Operation: Follow Up Complaint C					
Owne	r. 2	Aramax	K	Food Service Complaint Investigation					
Daves	مام	Chargo (PIC)	rolun fears	Ter	про	orary Food [	) Other I		
Offic	n in lat (	Order for Correc	fion: Based on an inspection his day, the items marked		n	0015	The operation of facilities which —		
be c	OITA	cted by the date	specified below. This report, when signedby a Board o	F Hool	th.	BOH) member of	Its departmentifules an order of the		
BOH	to	correct violation	s. Failure to comply with this notice may result in immed	i ricai e eteli	LICE	sension of your na	armit If aggrelyed by this order you		
have	ar	ight to a hearing	. Your request must be in writing and submitted to the E	BOH a	t th	e ahove eddress	within 10 days of receipt of this order		
ITEM		CODE		ITEM		CODE	Triani To dayo or poscipi or and order.		
			FOOD PROTECTION MANAGEMENT	23	1	4-602.13	Non-Food Contact Surfaces Clean		
				24		4-903.11/04.11	Clean Equipment and Utensils Property Stored		
М	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25	L	4-904.11	Single Service Articles Stored, Dispensed		
-	С	3-603.11	Consumer Advisories	28		4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	С	590.004 A/B	Approved Source	27	С	5-101.11	Approved Source		
	С	3-101.11	No Spoilage	1 2	С	5-103.11-,12	Hot & Cold Running Weter, Under Pressure		
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen				SEWAGE		
	C	3-202.16	Shellatock ID						
	C	3-203.12 3-602.11	Tags & Records Food Labeling	28	C	5-402.13	Sewer and Waste Water Disposal		
02		3-201,11 F	Safe Food Handling Instructions				PLUMBING		
				29		5-201/02.11	Installed and Maintained		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	С	5-203.14	Cross Connection, Back Siphonage, BackFlow		
	C	3-401.1113	Cooking Temperetures	]			TO/LET AND HANDWASHING FACILITIES		
	C	3-403.11	Reheating		-				
03	C	3-501.14 3-501.18	Cooling Hot and Cold Holding	31	Ç.	5-203.11	Number, Convenient		
	C	3-402.1112	Perasite Destruction/Records Retained		С	5-204/05.11 6-202.14	Location, Restricted Use, Accessible Tollet Enclosed, Self-Closing Doors		
04	Ť	4-301.11	Facilities to Maintain Product Tempertures	32		6-501.11-,12	Fixtures Clean, Good Repair		
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
06		3-501.13	PHF's Properly Thawed				REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION		_				
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317	Adequals Number, Covered, Vermin Proof		
07	-		Food Protection: Storage, Display, Transportation	34	-	5-501.116 5-501.111/.115	Clean Outside Storage Area Clean		
06	c	3-302.11	Separation, Segregation, No Cross Contamination	24					
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL		
10			In Use Utencils Properly Stored	35	C	6-501,111/.115	Insects, Rodents, Animals, Outer Openings		
		4-302,11	Food Dispensing Ulanciis Provided for Salf-Service Unit				PHYSICAL FACILITIES		
			PERSONNEL	- 00		0.001.44			
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	36 37		6-201,11 6-201,11	Floors, Constructed, Clean, Good Repair Walls, Ceiting, Attached Egulp., Clean		
	С	2-301.12	Proper, Adequate Hend Weshing		-	6-303.11	Adequate Lighting		
12	C	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded		
	C	2-401.1112	Good Hygenic Practices	39		8-304.11	Rooms and Equipment Vented		
13			Clean Clothes, Hair Restreints	40		8-305.11	Dressing Room Clean		
		2-402.11	Hair Restraints				OTHER OPERATIONS		
			EOUIPMENT AND UTENSILS	44	C	7-101.11/02.11	Toxic Items: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	41	С	7-201.11	Stored Separately		
	Ш		Installed			8-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.10	Non-Food Contact Surfaces; Designed,	42		5-203.13	Map Sink		
	-		Maintained, Installed	40	_	2-103.11 B	No Unauthorized Personnel		
16	{		Dishwashing Facilities: Designed, Maintained, Installed, Operated	43	$\dashv$	8-202.111/.112 4-802/03.11	Separate Living/Sleeping Quarters Cleaning and Storage of Soiled Linene		
14			Three Compariment Sink Provided, Drainboards	44		4-903.11	Slorage of Linen. Clean Eoulo., Slag.Serv. Articles		
17			Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
			Test Kit Provided to Test Sanitizer		_				
18			Pre-Flushed, Scraped, Soaked	45	_	3-801.11	Food Restrictione and Food Preparation		
19	С		Wash, Rinse Water Cleen, Proper Temperature Property Sanifized w/Chemical or 180 F Weter				s releted to foodborne Illness		
20	H		Wiping Cloths: Clean, Sanitized, Use Restricted	ri38 13	GIO	a and interventions	. (Red Items M.01,03,07,08)		
22			Food Contact Surfaces Clean	Other	Crit	Igal Violetions			
		· M	rahan Maha						
napec	napector's Signaturs: ////////////////////////////////////			Print: Mellhan Doberty					
		10/1	11 1 1/1/47	10/0000 11 d Donas					
PIC's		Dete of	Em to har	Print	X	7 (HC)	DUNT AF FUL		
		e Inspection	VAL OUS	Date & Result					
			- a - a - a - a - a - a - a - a - a - a	. was will					



		5/1/19
Establishn	nent Name Linscott Elementary School	Date (DS/Q)
Address	86 Elm Street	Page / of /
Item No.	In the space below describe all violations checked on front page.	
OL	2-down fridge @310" F 2 down freez	er ( O) F
OL	Servente-Carolun Pearly-1017-1017	
OL	Hand Sink Htt Ho Clist Scap + pane	tomes
Oil	Dry goods onea-food stored a labelled	
OIL	mos sink area - clean + away from	food
OK	all employees-Hats gloves aprins	
OK_	Hot Hold @ 142.F	
OK	au not-in-use per pans stered pripe	od repair
OL	all not-in-use post pans stored pripe	My-
a	milk coder (140°F	
OL.	au one-time-lise Hensils packaged +	Streed-
<u> </u>	prep onens-clean a in good repair	
Cl.	2-hay labelled & in good repair	



NAME: Reeves Elementary School					Date: 10/1/17		
Addre		240 Tox	ingten Street				Purpose:
		701 a	37-8040	Type of Operation:			Routine Follow Up
Teleph	iona.	0	1	Foo	d S	Service 🗆	Complaint 🗆
Owner	(	Iramor	lainer and Mahining			Food Drary Food D	, , , , , , , , , , , , , , , , , , ,
Person	In C	Charge (PIC)	lon: Based on an inspection this day, the items marked				
Offici	al C	rder for Correct	don: Based on an inspection this day, the items marked specified below. This report, when signedby a Board of	Poled	ride	Thirty the violation	is in operation or facilities which must
BOH	to c	neo by the date	specified below. This report, when signed by a Board of s. Failure to comply with this notice may result in immed	ate s	ij til Osb	ension of your pe	rmit. If aggreived by this order, you
have	a rl	ght to a hearing	. Your request must be in writing and submitted to the B	OH a	th	above address	within 10 days of receipt of this order.
ITEM		CODE		ITEM		CODE	No. 5 and Good and Students Class
			FOOD PROTECTION MANAGEMENT	23		4-602.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utensila Property Stored
М	C	590.003 A/B	Person In Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed
	C	3-603.11	Consumer Advisories	26	Ш	4-502.13	No Re-Use of Single Service Articles
			FOOD				WATER
	C	590.004 A/B	Approved Source No Spollage	27	C	5-101.11 5-103.1112	Approved Source Hot & Cold Running Water, Under Preseure
01	c	3-101.11 590.004 J	Labeling of Ingredients, Recalled, Allergen		10	3-100.1112	SEWAGE
	c	3-202,16	Shellstock ID				Sewer and Waste Water Dispose)
	С	3-203.12 3-602.11	Tags & Records Food Labeling	28	C	5-402.13	
02		3-201.11 F	Safe Food Handling Instructions				PLUMBING
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29	С	5-201/02.11 5-203.14	Installed and Maintained Cross Connection, Back Sighonage, BackFlow
	С	3-401.11-,13	Cooking Temparatures	30	-	3-203.14	TOILET AND HANDWASHING FACILITIES
	c	3-409.11	Reheating		101		Number, Convenient
03	C	3-501.14 3-501.16	Cooling Hot and Cold Holding	31	C.C.	5-203.11 5-204/05.11	Location, Restricted Use, Accessible
	c	3-402.1112	Parasite Destruction/Recorde Retained			6-202.14	Toilet Enclosed, Self-Closing Doors
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair
05 06		4-302.12 3-501.13	Food Thermometers Provided PHF's Properly Thawed	<del>                                     </del>		6-301.11-02.11	Hand Cleanser, Hend Drying, Signage
		5 501.10	FOOD PROTECTION FROM CONTAMINATION	Ĺ			REFUSE DISPOSAL
	٦	0.000.44		39	П	5-501.1317 5-501.116	Adequate Number, Covered, Vermin Proof Clean
07	С	3-306.14 3-305-07.11	No Reuse of PHF's or Unwrapped Foods Food Protection: Storage, Display. Transportation	34	Н	5-501.111/.115	Outside Storage Area Clean
80	С	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL
09	H	3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit			5 401.7117.110	PHYSICAL FACILITIES
			PERSONNEL	-00	-	6 001 41	Floors, Constructed, Clean, Good Repair
11	C	590,003 D/E	Personnel with Injections Restricted/Excluded	38	Н	6-201.11 8-201.11	Walls, Celling, Attached Equip., Clean
	c	2-301,12	Proper, Adequate Hand Washing	38		6-303.11	Adequate Lighting
12	C	590.004 E	Prevention of Contamination of Hands		-	6-202.11	Rooms and Equipment Vented
12	С	2-401.1112 2-304.11	Good Hygenic Practices Cleen Clothas, Hair Restraints	40		6-304.11 6-305.11	Dressing Room Clean
13		2-402.11	Hair Restraints				OTHER OPERATIONS
			EQUIPMENT AND UTENSILS		С	7-101.11/02.11	Toxic Items: Original Container, Labeled
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	41	Ç	7-201.11	Stored Seperately
	_	T2UC.11	Installed	40		6-501.113/.114	Premises: Maintained, No Unnecessary Articles
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		5-203.13 2-103.11 B	Mop Sink No Unauthorized Personnel
		4-501.11/.15	Dishwashing Fecilities: Deeigned, Mainteined,	43		6-202.111/.112	Separate Living/Sleeping Querters
16			Installed, Operated	44		4-802/03.11 4-903.11	Cleaning and Storage of Soiled Linens Storage of Linen, Clean Equip., Sing.Serv. Articles
45		4-301.12 4-204.112/.115	Three Compartment Sink Provided, Drainboards Equipment Thermometers, Pressure Gauge	-	1	4-805.11	HIGHLY SUSCEPTIBLE POPULATIONS
17		4-302.14	Test Kit Provided to Test Santilzer	_	TE		
18	-	4-603.12 4-501.18110	Pre-Flushed, Screped, Soeked Wesh, Rinse Water Clean, Proper Temperature	45 Numi	l C	3-801.11	Food Restrictions and Food Preparation a related to foodborne Illness
20	С	4-501,112/114	Properly Sanitized w/Chemical or 180 F Water				s. (Red Items M,01,03,07,08)
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted		_		
22		4-602.11	Food Contact Surfaces Clean	Other	Crl	tical Violetions	Y . lo /
Inspe	ctor's	Signature:	egnas Depend	Prin	: L	rughan.	DOVERNY
PIC's	Sign	atura:	Marino Maldarag	Prin		Maria	enne Malvarosa
		e Inspection	TA MICS	Date			
LANGER	HOUSE	o maporatori j		111000	-4		



Establish	nent Name Reeves Elementary School	Date   Ø   11   17
Address	240 Lexingry street	Page of
Item No.	In the space below describe all violations checked on front page.	
OL	3-bay sink-labelled a clean Quat	@ dossoom
OL	Ham sink-toutho soap paper touchs-1	rear dishwasher
OL	Drep areas-Clean & imaged remir	
OK	Hand Sink near prep- Hot Ho, scap paper	-toucls-
OK	2-door frage @ 366F	
OK	3-dar freezer O.DF	
OL	a-door freezes @ -1°F.	
OL	mop cleaning onea - away from food pri	ducis -
OK	Dry goods area-Clean & off flows - au car	ared goods labelled
OL_	One-time use utensity - all urapped-	U
OL	milk cooler * 1@40°F *2@38°F	
OL	OU owners drain chaners - 7/16/17	
OIL	Than anea-chein	1.
. OL	Plars, walls, ceilings clean & in good repa	iy



Name	: £	Reeves	Elementary School				Date: (0/18/18)
Addre		AUM I	exington Street				Purpose:
Audre	65:	101		T-	_		Routine 🖫
Telep	hone	101	937-8240			f Operation:	Follow Up
Owne	. 7	Avamou	K Food Services				☐ Complaint ☐
JMITO	. /	TIMILICH	L. CAA SCIVIC CO	_		rary Food	Investigation  Other
erso	n In	Charge (PIC)		] S	'n	DOO!	Cition
			tion: Based on an inspection this day, the items marked			entify the violation	ns in operation or facilities which must
			e specified below. This report, when signedby a Board of				
			s. Failure to comply with this notice may result in Immed				
ITEM	_	CODE	<ol> <li>Your request must be in writing and submitted to the f</li> </ol>	ITEM	7	CODE	Willim to days of receipt of this order.
11 77 141	1	OODE		23	-	4-802.13	Non-Food Contact Surfaces Clean
			FOOD PROTECTION MANAGEMENT	24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored
М	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25		4-904,11	Single Service Articles Stored, Dispensed
	C	3-603.11	Consumer Advisories	20		4-502.13	No Re-Use of Single Service Articles
			FOOD				WATER
	С	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage	- 21	С	5-103.1112	Hot & Cold Running Water, Under Pressure
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	_			SEWAGE
	C	3-202.18 3-203.12	Shellstock ID Tags & Records	0.0	С	E 400 40	Sewer and Wasia Water Disposal
	-	3-802.11	Food Labeling	28		5-402.13	
02		3-201.11 F	Safe Food Handling Instructions	1			PLUMBING
			FOOD PROTECTION, TIME & TEMP, CONTROLS	29		5-201/02.11	Installed and Mainteined
				30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow
	C	3-401,11-,13 3-403,11	Cooking Temperatures Reheating	-			TOILET AND HANDWASHING FACILITIES
03	C	3-501.14	Cooling	1	С	5-203.11	Number, Convenion
	С	3-501.16	Hot and Cold Holding	31	С	5-204/05.11	Location, Restricted Use, Accessible
	С	3-402.1112	Parasile Destruction/Records Retained			8-202.14	Toflet Enclosed, Self-Closing Doors
04	$\square$	4-301.11	Fecilities to Melntain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair
06	-	4-302.12 3-501.13	Food Thermometers Provided PHFe Properly Thewed	-	ш	6-301.11-02,11	Hand Cleanser, Hand Drying, Signage
uu		4 007110					REFUSE DISPOSAL
			FOOD PROTECTION FROM CONTAMINATION	- 33		5-501.1317	Adequale Number, Covered, Vermin Proof
07_	C	3-306,14	No Reuse of PHF's or Unwrapped Foods	+		5-501.110	Clean
80	c	3-305-07.11 3-302.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34		5-501.111/.115	Outside Storage Aree Clean
09	Ĭ	3-301.11 C	Handling of Food & Ice Minimized. No Bera Hands	-			INSECT, RODENT, ANIMAL CONTROL
10		3-304.12	In Use Utencils Properly Stored	35	С	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
		4-302.11	Food Dispensing Utencile Provided for Self-Service Unii	-			PHYSICAL FACILITIES
			PERSONNEL	36		6-201.11	Floors, Constructed, Clean, Good Repair
11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Walls, Celling, Attached Equip., Clean
	C	2-301.12	Proper, Adequate Hand Washing	36	$\Box$	6-303.11	Adequate Lighting
12	С	590.004 E	Prevention of Contamination of Hands	1	Ш	6-202,11	Flatures Shielded
	С	2-401,1112	Good Hygenic Practices	38	Н	6-304.11 6-305.11	Rooms and Equipment Vented
13		2-304.11 2-402.11	Clean Clothes, Hair Restraints Hair Restraints	40		0-305,11	Dressing Room Clean
			EQUIPMENT AND UTENSILS				OTHER OPERATIONS
			EGOLMENT VIOLO OLENOIE?	41	C	7-101.11/02.11	Toxic Itams: Original Container, Labeled
14		4-202.11	Food Contact Surfaces: Designed, Mainteined,	-	C	7-201,11	Stored Separately
			Installed Non-Food Contact Surfaces: Designed,	42		6-501.113/.114 5-203.13	Premises: Mainteined, No Unnecessary Articles  Mop Slok
15		4-202.16	Maintained, Installed	1 32		2-103.11 B	No Unauthorized Personnel
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43		6-202.111/.112	Separate Living/Sleeping Quarters
16			Installed, Operated	44		4-802/03 11	Cleaning and Storage of Sollad Linena
		4-301.12	Three Compartment Sink Provided, Drainboards	-		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles
17		4-204.112/.115 4-302.14	Equipment Thermometera, Pressure Geoge Test Kit Provided to Test Sanitizer	-			HIGHLY SUSCEPTIBLE POPULATIONS
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation
19		4-501.18110	Wash, Rinse Weter Clean, Proper Temperature	Numb		t violated provision	s releted to foodborne lifnese
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	risk fa	clo	rs and interventions	s. (Red Items M,01,03,07,08)
21		3-304.14 4-602.11	Wilping Cloths: Clean, Sanitized, Use Restricted	Och	0.00	inal Vinlations	<b>(2)</b>
22		1 2004	Food Conlect Surfaces Clean	Juner	UIII	ical Violetions	2.1-
15pec	lor's	Signature	Wanul Dokobsk	Print	1	TILLY YIM.	Donerty
-		MAII			1.3	MA - I	Maluncaca
		ature: XIII	AWAL STA	Prinl		Matianne	Malutrase
		Dele L e Inspection	A NISS	Date (			
الإالات	TOTAL	a mappinion / 4 /	( ) U.A.C. J )	LUGSU	I,		



Establishme	ent Name Reeves Elementary School	Date (2/18/18		
Address	240 Lexington Street	Pageof		
Item No.	In the space below describe all violations checked on front page.			
	Main Kitchen			
or	3-may - abelled + working - Quate a	Dadyon		
OL	Hand sink- Hot HOCHO'F, SORP + MPER	-tonels		
OK	Prep areas-cican a in good repair			
OL_	Hand sink near prep- Hotelto soop	papertowels		
OY	2-door fridge @ 35 F			
OL	3-DOX treezer COF			
OL	dry goods area- Clean a all Hes	ns off flows		
OL	employees that gloves & aprins -			
OL	D-door freezer (d) 13F			
OL	Servsafe- Mananne Malyarosa-4116-6	121		
OL	Small water cooler (27°F			
OK_	Small mik cooler ( 37°F			
<u>OL</u>	au me time use wensils ind. package			
<u>OL</u>	au flows, walls, reilings - clean a inc			
O/L	Trasharea-outside facility-clean around			
OL_	mop Chemical area-outside Kitchen	au chem lobelled		
		-		



Name	. ]	Reeves	Elementary School				Oate: 110518		
Addre		AUCA 1	exination Street				Purpose:		
MOCHE	33,			Routine					
Telep	1000	A	137 48240-	Type of Operation: Follow Up Group Service Group Complaint					
Owne	. )	Avanna	rk			Food C			
	,			Temporary Food Q Other Q					
		Charge (PIC) Order for Correc	tion: Based on an inspection this day, the items marked	helov	r	1			
			specified below. This report, when signedby a Board of						
BOH	to (	correct violation	s. Failure to comply with this notice mey result in immed	iate s	usp	ension of your pe	ermit. If eggreived by this order, you		
			. Your request must be in writing and submitted to the B				within 10 days of receipt of this order.		
ITEM		CODE		ITEM 23		4-602.13	Non-Food Contact Surfaces Clean		
			FOOD PROTECTION MANAGEMENT	24		4-903.11/04.11	Clean Equipment and Utansils Properly Stored		
М	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeble	25		4-904.11	Single Service Articles Stored, Dispensed		
	C	3-603.11	Consumer Advisorles	26		4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	С	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source		
01	C	3-101.11 590 004 J	No Spoilage Labeling of Ingredients, Recalled, Allergen	<del> </del>	С	5-103.1112	Hot & Cold Running Water, Under Pressure		
01	C	3-202.18	Shellstock ID				SEWAGE		
	C	3-203.12	Tags & Records	28	Ċ	5-402.13	Sower and Waste Water Oisposal		
02		3-602.11 3-201.11 F	Food Labeling				PLUMBING		
	_	3-201,11F	Sele Food Handling Instructione	29		5-201/02,11	Installed and Maintained		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-203.14	Cross Connection,Back Siphonege,BackFlow		
	C	3-401.1113	Cooking Temperatures				TOILET AND HANDWASHING FACILITIES		
03	C	3-403.11 3-501.14	Reheating		C	5-203.11	Number, Conversent		
00	С	3-501.16	Het and Cold Helding	31	c	5-204/05.11	Location, Restricted Use, Accessible		
	С	3-402.1112	Perasite Destruction/Records Ratelined			6-202.14	Tollet Enclosed, Self-Closing Doors		
04	-	4-301.11 4-302.12	Facilities to Maintain Product Tempertures Food Thermometers Provided	32		6-501.1112 6-301.11-02.11	Fixtures Clean, Good Rapair Hand Cleanser, Hand Drying, Signage		
06		3-501.13	PHFa Properly Thewad		ш	0-301.11-02.11	REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION						
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317 5-501,116	Adequate Number, Covered, Vermin Proof		
	Ü	3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean		
08	С	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL		
09	_	3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hends In Use Utencils Properly Stored	35	С	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	33	<u> </u>	u-301.1111.113	PHYSICAL FACILITIES		
			PERSONNEL		_				
11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	36	H	6-201.11 6-201.11	Floors, Constructed, Clean, Good Repair Walls, Ceiling, Attached Equip., Clean		
- ' '	c	2-301.12	Proper, Adequate Hand Washing			5-303.11	Adequate Lighting		
12	С	590.004 E	Prevention of Contamination of Hands	38	Ш	6-202.11	Fixtures Shieldad		
	С	2-401.1112 2-304.11	Good Hygenic Practices Clean Clothes, Hair Restraints	39 40		6-304.11 8-305.11	Rooms and Equipment Vented  Dressing Room Clean		
13		2-402.11	Hair Restrainte	40		6-305,11	OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS						
			Food Contact Surfacee: Deelgned, Maintained,	41	C	7-101.11/02.11 7-201.11	Toxic Iteme: Original Containor, Labeled Storad Separalely		
14		4-202.11	Installed		Ĭ	8-501,113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mag Sink		
	-		Maintained, Installed Dishwashing Facilities: Designed, Mainteined,	40		2-103.11 B 6-202.111/.112	No Unauthorized Personnei		
16		4-501.11/.15	Installed, Operated	43	Н	4-802/03.11	Separate Living/Sleeping Querters Cleaning and Storage of Solied Linens		
		4-301.12	Three Compartment Sink Provided, Dreinboards	44		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17		4-204.112/,115	Equipment Thermometers, Prassure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
10		4-302.14 4-603.12	Test Kit Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation		
19		4-501.16110	Wash, Rinse Water Clean, Proper Temperature		er o		s related to loodborne illnoss		
20	С	4-501,112/114	Properly Sanitized w/Chemical or 180 F Water	risk fa	ofor	rs and interventions	s. (Red Items M.01,03,07,08)		
21	_	3-304.14 4-602.11	Wiping Cloths: Cleon, Sanitized, Use Restricted Food Contact Surfaces Cleen	Other	Crit	ilcal Violations			
		, M	ahad Jell .	ar (right)	W	March 1 -	Nalas 41		
Inspec	tor's	Signeture.	CUICUI DONGTON	Print	L	DEGILLO	XYEM,		
PiC's S	31	FAND	On mu and of this col	Print.	(	MACIBU	WAD AND WATER -		
		Dete of	In Section of the sec	Dele 8		TI WITTE	THE PROPERTY OF THE PARTY OF TH		
		e Inspection	IA-UIS)	Regul					



Establishm	Perit Name Reeves Elementary School	Date     05   18
Address	240 Lexington Street	Page of
item No.	In the space below describe all violations checked on front page.	
OV	3- my abelled - Quat @ 2000 pm	
OK	employees-tats gives aprèns-	
OK	au owners drains - 7/16/18	
OL	Hand sinks. Hot Hoo, soup paper towels-	
OK	Servsafe-Marianne Marvama-4/16-4/2	31
OL	a-darfindge # 1@35°F, Freezer 3-dow @5°F, c	2-darfreeer@loff
OK	Dry storage area-frod dated - off flows-	
OL	Small Cooler Williater CO4F	
OL	Floors walls deilings-clean a in good repo	nir
OK	One-time use wensils -wrapped	
OL	dish-washing area-	
OK	MIL COOLED#1040°F, #2041°F	
OL	Trash area-Clean-enclosed-	
OL	Prep sink area-clean a in good repair	
OK	prip areas- cleans in good repair	



Name: Keeves Elementary School					Date 4 29 19				
Addre		2UB	Lexination Street 937-8240				Purpose:		
		701	027 182 10	Routine					
Telep	felephone: 101-45+50440				Type of Operation: Follow Up ☐ Food Service ☐ Complaint ☐				
Owne	wner. Aramaux				Food Service				
	-								
Perso	erson in Charge (PIC)			_ \ SC	'n	orary Food I			
Offic	aL	Order for Corre	ction: Based on an inspection this day, the items market	d belov	w id	lentify the violetic	ns in operation or facilities which must		
De C	orre	ected by the dat	e specified below. This report, when signedby a Board	of Hee	lth (	(BOH) member o	r its agentconsitiutes an order of the		
have	- 21 t	iont to a beerin	ns. Fallure to comply with this notice may result in imme q. Your request must ba in writing and submitted to the		iusp	pension of your p	armit. It aggressed by this order, you		
ITEM		CODE	g. Tour request must be it withing and submitted to the	TEN		CODE	within 10 days of receipt of this order.		
			FOOD PROTECTION MANAGEMENT	23	-	4-602 13	Non-Food Contact Surfaces Clean		
				24		4-903.11/04.11	Clean Equipment and Ulensils Properly Stored		
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25		4-904,11	Single Service Articles Stored, Dispensed		
	C	3-603.11	Consumer Advisories	26	_	4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	¢	590.004 A/B	Approved Source	27	С	5-101.11	Approved Source		
	C	3-101.11	No Spoilage		c		Hot & Cold Running Water, Under Pressure		
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen				SEWAGE		
	C	3-202.18 3-203.12	Shellstock ID Tags & Records	- 00	С	7 100 10	Sewer and Wasia Water Disposal		
	-	3-802,11	Food Labeling	26	10	5-402.13			
02		3-201.11 F	Safe Food Handling Instructions	-			PLUMBING		
			FOOD PROTECTION, TIME & TEMP, CONTROLS	29		5-201/02.11	installed and Maintained		
				30	C	5-203.14	Cross Connection, Back Siphonage, BackFlow		
	C	3-401.1113	Cooking Temperatures	-			TOILET AND HANDWASHING FACILITIES		
03	C	3-403.11 3-501.14	Reheating Cooling	-	C	5-203.11	Number, Convenient		
00	C	3-501.18	Hot and Cold Holding	31	Ç	5-204/05,11	Location, Restricted Use, Accessible		
	С	3-402.1112	Parasite Destruction/Records Retained			6-202,14	Tollet Enclosed, Seil-Closing Doors		
04		4-301,11	Facilities to Maintain Product Tempertures	32		6-501.11-,12	Fixture e Clean, Good Repair		
05	H	4-302.12	Food Thermometers Provided	-		6-301.11-02.11	Hand Cleansor, Hand Drying, Signage		
06		3-501.13	PHF's Properly Thawed	-			REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION	-	1	5-501.1317	Adequate Number, Covered, Vermin Proof		
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501,116	Clean		
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Aree Clean		
09	С	3-302.11 3-301.11 C	Separation, Segregation, No Cross Contamination	-			INSECT, RODENT, ANIMAL CONTROL		
	$\vdash$	3-304.12	Handling of Food & Ice Minimized, No Bera Hands In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
10		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit	- 00		0.001.1117.115	PHYSICAL FACILITIES		
			PERSONNEL				PHYSICAL PACILITIES		
44		500 000 D IC	Parameter State of the State of State o	36	Ш	6-201.11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E 2-301.12	Personnel with Infections Restricted/Excluded Proper, Adequate Hand Washing	37	Н	6-201.11	Wells, Celling, Attached Equip., Clean Adequate Lighting		
12	C	590,004 E	Prevention of Contamination of Hands	38		6-303.11 6-202.11	Fixtures Shielded		
	C	2-401.1112	Good Hygenic Practicee	39		6-304.11	Roome and Equipment Vented		
13		2-304.11	Clean Clothes, Heir Restraints	40		6-305,11	Dressing Room Clean		
		2-402.11	Hair Restraints	-			OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS	-	C	7-101.11/02.11	Toxic Items: Original Centainer, Labeled		
14		1.000.11	Food Contact Surfaces: Designed, Maintained,	41	c	7-101.11/02.11	Stored Separately		
14		4-202.11	Installed			8-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink		
			Maintained, Installed			2-103.11 A	No Unauthorized Personnel		
18		4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43	H	6-202.111/.112	Seperate Living/Sleeping Quartera		
10		4-301.12	Three Compartment Sink Provided, Drainboards	- 44	H	4-802/03.11 4-903.11	Cleaning and Storage of Soiled Liners Storage of Liner, Clean Equip., Sing Serv. Articles		
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
		4-302.14	Test Kit Provided to Test Sanitizer						
10		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation		
19 20	C	4-501.18110 4-501.112/114	Wash, Rinse Water Clean, Proper Temperature Properly Sanitized w/Chemical or 180 F Water				e releted to foodborne illness s. (Red liams M,01,03,07,08)		
21		3-304.14	Wiping Clothe: Clean, Sanitized, Use Restricted	TIEK I	ie (UI	is and interventions	triod liants M(U1,00,U1,0a)		
22		4-602.11	Food Contact Surfaces Clean	Other	Crit	lical Violations	$\Psi$		
		W	agilia a Dela +		· ·	macha -	Marcella		
spec	lor's	Signature:	WWY XIXI IST ELTH	Print:		rugnan	IXPORT.		
ileu	11.	MIX	MON A MALL MAN VIOS I AND		1	MACIA	MAD WALLET MEAN		
IC's S		Date of	WY WY TO THE WOOD OF	Print,	_		The Halvardos		
		a Inspection	V/M -11USS	Result					



Establishn	Perit Name Reeves Elementary School	Date 4/29/19
Address	240 Lexington Street	Page/_ of/
Item No.	in the space below describe all violations checked on front page.	
a	Handsink near men totto soun man	or buck
OL	Handsink near prep Hotto, scap paper Prep ayeas-clean & in good vernir	
OL	b-darthaal (38) F	
OL	3-day freezer C-2'F D-day freezer C1	6°F
OK	Dry goods strage- ou food labelled Idaled	Ishplued
_0L_	not-in-use possipans-streed	
OK	Floor walls, Ceilings - Clean & In good re	pair
a	MIL COOLET # 16417 #26384	
OL	3-bay labelled & wirling - aret @ Doppa	an
OK	Hand Sink near 3-bay-that Hao, Soap	rapertonels-
OL_	emplayees tots aloves aprons-	·
	<del></del>	
·		



Name: Stymmock Elementary School Onto: 96517					OBLE: 90517			
ådden	0.000	(OLD FIVE	en street				Purpose:	
		701 6					Routine	
Tølepi	none	181-9	37-8241	Type of Operation: Follow Up				
Owner	- (	MANYIN	· V			Service ☐ Food ☐		
		Will I	Theon lavie			rary Food		
Person	th (	Charge (PIC)	Hheen UW.S tion: Based on an Inspection this day, the items marked	8	1	cols L		
OTHIC	al C	Jraer_for Correc	tion: Baseo on an inspection this day, the items marked					
be co	rre	cted by the dete	specified below. This report, when signedby a Board of	Heal	th (	BOH) member or	its agent constitutes an order of the	
			s. Failure to comply with this notice may result in immed . Your request must be in writing and submitted to the B					
ITEM	2 11	CODE	, Your request must be in writing and submitted to the a	ITEM		CODE	Within 10 days of receipt of this order.	
IIEM		CODE	COOR PROTECTION AND ACTUENT	23		4-602.13	Non-Food Contact Surfaces Clean	
			FOOD PROTECTION MANAGEMENT	24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
М	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed	
	С	3-603.11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles	
			FOOD			*	WATER	
-	С	590.004 A/B	Approved Source	27	С	5-101.11	Approved Source	
	c	3-101.11	No Spollage	27	C	5-103,11-,12	Hot & Cold Running Weter, Under Pressure	
01	C	590.004 J	Labeling of Ingredients, Recalled, Allorgen				SEWAGE	
	C	3-202.18	Shellstock ID			5 400 40	Sewer and Waste Water Dieposal	
		3-203.12 3-802.11	Tags & Records Food Labeling	28	С	5-402.13		
02		3-201.11 F	Safe Food Handling Instructions				PLUMBING	
			FOOD PROTECTION, TIME & TEMP, CONTROLS	29		5-201/02.11	Installed and Maintained	
				30	С	5-203.14	Cross Connection,Back Siphonage,BackFlow	
	C	3-401.1113	Cooking Temperatures				TOILET AND HANDWASHING FACILITIES	
03	C	3-403.11 3-501.14	Reheating Cooling		С	5-203.11	Number, Convenient	
uo	c	3-501.18	Hot and Cold Holding	31	c	5-204/05.11	Location, Restricted Use, Accessible	
	C	3-402.1112_	Parasite Destruction/Records Ratained		П	6-202.14	Tollat Enclosed, Self-Closing Doors	
04		4-301.11	Fecilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair	
0.5		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
06		3-501.13	PHF's Properly Thawed				REFUSE DISPOSAL	
			FOOD PROTECTION FROM CONTAMINATION			5-501,1317	Adequate Number, Covered, Vermin Proof	
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501,118	Clean	
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Aree Clean	
	С	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL	
09		3-301.11 C 3-304,12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings	
10		4-302,11	Food Dispensing Utencils Provided for Salt-Service Unit		40	0-301.1117.113	PHYSICAL FACILITIES	
			PERSONNEL				PRISIDAL PACIENTES	
				36		B-201,11	Floors, Constructed, Clean, Good Repair	
_11_	Š	590.003 D/E	Personnel with infections Restricted/Excluded	37	$\vdash$	6-201.11	Walle, Ceiling, Attached Equip., Clean	
12	C	2-301.12 590.004 E	Proper, Adequate Hand Washing Prevention of Contemination of Hands	38		8-303.11 9-202.11	Adequate Lightling Fixtures Shieldad	
14	c	2-401.1112	Good Hygenic Practices	39		8-304.11	Rooms and Equipment Vented	
13		2-304.11	Clean Clothes, Heir Restraints	40		6-305.11	Dressing Room Clean	
		2-402.11	Hair Restraints				OTHER OPERATIONS	
			EQUIPMENT AND UTENSILS	<del> </del>	С	7 101 11/00 11	Toxic Items: Original Container, Labeled	
			Food Contact Surfaces; Designed, Maintained,	41	c	7-101,11/02.11 7-201,11	Stored Separately	
14		4-202.11	Installed			6-501,113/.114	Premises: Mainteined, No Unnecessary Articles	
15		4-202,16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink	
10		<b>4-202, (()</b>	Maintained, Installed		Ш	2-103.11 B	No Unauthorized Personnel	
		4-501.11/.15	Dishwashing Facilities: Dasigned, Meinteined,	43	Н	8-202.111/.112	Separate Living/Sicoping Quarters	
16		4-301.12	Installed, Operated Three Compartment Sink Provided, Drainboards	44		4-802/03.11 4-903.11	Cleaning and Storage of Soiled Linens Storage of Linen, Clean Equip., Sing.Serv. Articles	
47		4-204,112/.115	Equipment Thermometers, Pressure Gauge		_	1 000.11	HIGHLY SUSCEPTIBLE POPULATIONS	
17		4-302.14	Test Kit Provided to Test Sanitizer					
19		4-603.12	Pre-Flushed, Scraped, Soaked	45			Food Restrictions and Food Preparation	
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature Properly Santitzed w/Chemical or 180 F Water	4			s related to foodborne illness	
20	C	4-501.112/114 3-304.14	Wiping Ciolhs: Clean, Sanitized, Use Restricted	risk ti	icto	and interventions	i. (Red Items M,01,03,07,08)	
22		4-602.11	Food Contact Surfaces Clean	Other	Crit	ticel Violations		
		1 1/	Jackers Dala- +1		V	madan	Ashan Li	
Inspec	tor's	Signature:	Journal Dit least	Print	: [_	1 KG1 (11) 4	UKKNI	
		102	1100 401 11 01		1	Sallyon	webber-lewis	
PIC's S		Date of	July Collock della	Prini Date		40111- KOCK	week co.	
		e Inspection	IA MSS	Resul				



Establishme	with Name Shamrock Etementary School	Date 9   35   7
	00 Green Street	Page of
Item No.	In the space below describe all violations checked on front page.	
	Main Kitchen	
Ot.	3-bay-labelled-Ount@2000000.	
OK.	Hardsink new 3-bay-totto sorp mort	wels-
OL	Hot hold CILEOF	
OL	prep areas - Olean & In Good repair	
OL	HANSINK MAR WALK-INS-FOOT HO STOP MORTON	PIS-
OL_	wave in cooler @310 F (flows Hans Olean)	
OK	wave- in freezer @ lof (flows + firs Clean)	
OK	Servsafe- Kathken Lewis-8/15-8/20-	
OK	Dry storage onea- all food on showes-	
OL	mansink area-in custodialanea	
	Dishwasher (not writing Quinspation) - Using 3	bay
OK	employees- Hats, gloves, aprins	
ak	From walls ceilings-clean a ingood repair	
de	mik cooler@36°F	
OL_	all yens 115 Ind. wapped	
OK	trash area - outside & Clean-	



Nami	): (	Smamr	ock Elementary School				Date: 0/11/18
Addre	165.		reen Street				Purpose:
			937-8241		_	·	Routine
						of Operation: Service	Follow Up
OWNER Aramark Food service							☐ Complaint ☐ ☐ Investigation ☐
Parac	a lo		Atalean Lewis	Ter	npo	orary Food	□ / Other □
Offic	al	Order for Correc	ction: Based on an inspection this day, the items marked	belo	C/d	lentily the violation	in operation or facilities which must
рв с	OFFE	ected by the dat	e specified below. This report, when signedby a Board of	f Hea	ith f	(BOH) member o	r its agentoonsitiutes an order of the
ROF	to	correct violation	is. Fallure to comply with this notice may result in immed	diate s	us	pension of your p	ermit, if aggreived by this order, you
ITEM	e	CODE	g. Your request must bo In writing and submitted to the E	ITEM			within 10 days of receipt of this order.
11 - 10		OODE	FOOD PROTECTION MANAGEMENT	23	+	4-602.13	Non-Food Contact Surfaces Clean
<u> </u>	1 .			24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored
M	C	590.003 A/B 3-603.11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25	-	4-904.11	Single Service Articles Stored, Dispensed
		3-000.11	FOOD	26		4-502.13	No Re-Use of Single Service Articles
	1 -						WATER
	C	590.004 A/B 3-101.11	Approved Source No Spollage	27	C		Approved Source
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	-	10	5-103.1112	Hot & Cold Running Weter, Under Pressure
	С	3-202.18	Shellstock ID		,		SEWAGE
	С	3-203.12	Tags & Records Food Labeling	_28	C	5-402.13	Sewer and Waste Water Disposel
02		3-201.11 F	Sale Food Hendling Instructions				PLUMBING
			FOOD PROTECTION, TIME & TEMP, CONTROLS	29		5-201/02.11	Installed and Maintained
	С	3-401.1113	Cooking Temperatures	30	С	5-203.14	Cross Connection, Back Siphonage, BackFlow
	c	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES
03	С	3-501.14	Cooling	31	,C	5-203.11	Number, Convenient
	C	3-501.16 3-402.1112	Hot and Cold Holding Parasile Destruction/Records Retained	-	С	5-204/05.11	Location, Restricted Use, Accessible
04		4-301.11	Facilities to Maintain Product Temoertures	32		6-202.14 6-501.1112	Tollet Enclosed, Self-Closing Doors Fixtures Clean, Good Repair
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hend Drying, Signege
90		3-501.13	PHF's Properly Thawed	-			REFUSE DISPOSAL
		_	FOOD PROTECTION FROM CONTAMINATION			5-501,1317	Adequate Number, Covered, Vermin Proof
07_	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.118	Clean
80	C.	3-305-07.11 3-302.11	Food Protection: Storage, Display, Transportation Separation, Segregation, No Cross Contamination	34		5-501,111/.115	Outside Storege Area Clean
09		3-301.11 C	Handling of Food & Ice Minimized, No Bara Hands				INSECT, ROOENT, ANIMAL CONTROL
10		3-304,12	In Use Utencils Properly Stored	35	С	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
	_	4-302,11	Food Dispensing Utencils Provided for Self-Service Unit	1			PHYSICAL FACILITIES
			PERSONNEL	36		6-201.11	Floors, Constructed, Cleen, Good Repair
11_	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Wells, Celling, Altached Equip., Cleen
12	C	2-301.12 590.004 E	Proper, Adequate Hand Washing Prevention of Contamination of Hands	38		6-303.11 6-202.11	Adequate Lighting Fixtures Shielded
	С	2-401.1112	Good Hygenic Prectices	39		6-304.11	Rooms and Equipment Vented
13		2-304,11	Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean
		2-402 11	Hair Restraints				OTHER OPERATIONS
	_		EQUIPMENT ANO UTENSILS	41	С	7-101.11/02.11	Toxic items: Original Container, Labeled
14		4-202.11	Food Contact Surfaces: Designed, Maintained,		С	7-201.11	Stored Separetely
_	$\dashv$		Installed Non-Food Contact Surfaces: Designed,	42		6-501.113/.114	Premises: Mainteined, No Unnecessary Articles
15		4-202.16	Meintained, Installed	42		5-203.13 2-103.11 B	Mop Sink No Unauthorized Personnel
		4-501.11/.15	Dishwashing Facilities: Designed, Maintained,	43		5-202.111/.112	Seperate Living/Sleeping Quarters
18		4 201 10	Installed, Operated	44		4-802/03.11	Cleaning and Storage of Solled Linens
4-	-	4-301,12 4-204.112/.115	Three Compartment Sink Provided, Drainboards Equipment Thermometara, Pressure Gauge			4-903.11	Storage of Linan, Clean Equip., Sing.Serv. Articles
17		4-302.14	Test Kit Provided to Test Sanilizer				HIGHLY SUSCEPTIBLE POPULATIONS
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	С	3-801.11	Food Restrictione and Food Preparation
19 20	c	4-501.16110 4-501.112/114	Wash, Rinse Water Clean, Proper Temperature Properly Sanitized w/Chemical or 180 F Water				a related to foodborns Illness
21	-	3-304.14	Wiping Cloths: Clean, Sentitzed, Use Restricted	risk få	C(0)	s and interventions	:. (Red Items M,01,03,07,08)
22		4-802,11	Food Contact Sudaces Clean	Other	Crit	ical Violetions	
		a M	DAMO DOBALAI		1	nahan	1 Xxhavki
speci	or's	Signalure:	My Joseph John Market	Print:	14	wy w	(X) KI /L/
IC's S	igna	sture: () 12	The Levis	Printa	(	JAYAler,	1 ( RIXIY
chedu	beh	Oate of A	1/1 price	Dete &			
ompli	ance	a Inspection	It LUD	Result			



Estabilshn	nent Name Shamrock Elementary School Date Coledin
Address	60 Green Street Page Lo1 1
item No.	in the space below describe all violations checked on front page.
OK	3-hay labelled - Quat @ 200 ppm
OK	MICrowave-Olean a working
OK	prepareas-clean & in good repair
OK	Handsink @ 130F, soop aper towels
OK	Servsafe-Kathleen lewis-8/15-8/20
OK	Walk-in cooler @ 310°F - Floors + fans clean
OK	walk- in freezer @-2°F Floors - fans Clean-
OL	Floor, Walls, Ceilings - Clean & in good repair
OL	mp sink area-location away from food outdowns
	Jahelled
OK_	Kitchen employee- Hat gloves apron
OK	Dishwasher- Wash@ 15goF Rose@ 174°F
OK	All Owners Drains - 7/7/17
OL	au not in use por & pons-stared in shelving
OL.	Drigons area- bu Hems Street off flours-
OK	au one-time use wensils-ind packaged
OK	employee bathroun- that the OP 114 F Soup & parrious
OL	milk Cooler (2:36)
·	
<del></del>	



Name: OMMPOCK Elementary School						Date: ///05/18		
Address: QU CIYEEN STYEET Purpose:								
		781-1	937-8241	Τ_			Routine 🖫	
Telep	Telephone: 101-907-0091					of Operation:	Follow Up	
Owne	С.	ztrama	rK	Food Service				
		The state of the s	· · · · · · · · · · · · · · · · · · ·				Other	
Perso	n In	Chargo (PIC)	athleen Lewis	180	n	261	The state of the s	
Offic	al.(	Order for Correc	tion: Based on an inspection this day, the Items marked	belov	v Id	entify the violatio	ns in operation or facilities which must	
be co	)ITO	cted by the date	e specified below. This report, when signedby a Board of	Heal	th (	BOH) member or	its agentconsitlutes an order of the	
BUH	TD I	correct vibiation	s. Failure to comply with this notice may result in immed	late s	nsb	ension of your pe	ermit. It eggreived by this order, you	
ITEM		CODE	2. Your request must be in writing end submitted to the B	ITEM		CODE	within 10 days or receipt of this order.	
I I E IVI	l	OODE		23	-	4-602_13	Non-Food Contact Surfaces Clean	
			FOOD PROTECTION MANAGEMENT	24	-	4-903,11/04.11	Cleen Equipment end Utensila Property Stored	
М	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed	
(47	C	3-603.11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles	
		· ·	FOOD				WATER	
	С	580.004 A/B	Approved Source	-	С	F 404 44	Approved Source	
	C	3-101.11	No Spoilage	27	C	5-101.11 5-103.11-,12	Hot & Cold Running Water, Under Pressure	
01	c	590.004 J	Labeling of Ingredients, Recalled, Allergen		1-	1 0-100.11-,12		
	C	3-202.18	Shellstock ID				SEWAGE	
	С	3-203.12	Tags & Records	28	Ç	5-402.13	Sewer and Waste Weter Disposal	
02		3-602.11	Food Labeling				PLUMBING	
		3-201.11 F	Safe Food Hendling Instructions	29		5-201/02.11	Installed and Maintained	
			FOOD PROTECTION, TIME & TEMP, CONTROLS	30	С	5-203.14	Cress Connection, Back Siphonage, BackFlow	
	С	3-401.1113	Cooking Temperatures		1	0 20047	TOILET AND HANDWASHING FACILITIES	
	С	3-403.11	Reheating					
03	C	3-501.14	Cooling	31	,C	5-203.11	Number, Convenient	
	C	3-501,18 3-402.11-,12	Hot and Cold Holding Perasite Destruction/Records Retained		С	5-204/05.11 6-202.14	Location, Restricted Use, Accessible	
04	-	4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Tollet Enclosed, Self-Closing Doors Fixtures Clean, Good Repair	
05		4-302.12	Food Thermometers Provided	02		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
06		3-501.13	PHF's Property Thawed				REFUSE DISPOSAL	
			FOOD PROTECTION FROM CONTAMINATION		_			
07	С	3-306,14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317	Adequate Number, Covered, Vermin Proof	
		3-305-07.11	Food Protection: Storage, Display, Transportation	34	-	5-501.116 5-501.111/.115	Clean Outside Storage Area Clean	
08	С	3-302.11	Separation, Segregation, No Cross Contamination			3-307.1112.113	INSECT, RODENT, ANIMAL CONTROL	
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands					
10		3-304.12	In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodente, Animels, Outer Openings	
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES	
			PERSONNEL	36		8-201.11	Floors, Constructed, Clean, Good Repair	
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Wells, Ceiling, Attached Equip., Cleen	
	С	2-301.12	Proper, Adequete Hand Washing	38		6-303,11	Adequate Lighting	
12	C	590.004 E	Prevention of Contamination of Hends			6-202.11	Fixturee Shielded	
	С	2-401.1112 2-304.11	Good Hygenic Prectices Clean Clothee, Halr Restraints	<u>39</u> 40	-	6-304.11	Rooms and Equipment Vented	
13		2-402.11	Hair Restraints	40		6-305.11	Dressing Room Clean	
			EQUIPMENT AND UTENSILS				OTHER OPERATIONS	
				41	С	7-101.11/02.11	Toxic Items: Original Container, Labeled	
14		4-202,11	Food Contact Surfaces; Designed, Maintained,		С	7-201.1 t	Stored Separately	
			Instelled  Non-Earl Contact Surfaces Deplement	40		6-501.119/.114	Premises: Mainfained, No Unnecessary Articles	
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		5-203.13 2-103.11 B	Mop Sink No Unauthorized Personnel	
		4 501 11/15	Dishwashing Facilities: Deelgned, Maintained,	43		6-202.111/.112	Separate Living/Sleeping Quarters	
16		4-501.11/.15	Installed, Operated	44		4-802/03.11	Cleaning and Storage of Solled Linens	
		4-301.12	Three Compartment Sink Provided, Drainboards			4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles	
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS	
18		4-302.14 4-603.12	Test f0t Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked	45	C.I	3-801.11	Food Restrictions and Food Prepention	
19		4-501.18110	Wash, Rinse Water Clean, Proper Temperature				s related to foodborne illnese	
20	Ĉ	4-501.112/114	Property Sanitized w/Chemical or 180 F Weter				s. (Red Items M,01,03,07,08)	
21		3-304.14	Wiping Cloths: Clean, Senitized, Use Restricted					
22		4-602.11	Food Contact Surfaces Clean	Other Critical Violations				
		W	rdlann Darisk		1	napan	Mars	
napec	101'S	Signature	and the first	Print	1	Marine	1219	
incie e	Sinn	alure:	deux	Print OK - Jews				
Sched	uled	Date of	An of	Date 8	-	7	-	
		a Inspection V	4 ((15)	Result				



Establishn	nerit Name Shamrock Elementary School	Date 11/05/18
Address	60 Green Street	Page of
Item No.	In the space below describe all violations checked on front page.	
OL	3-bay sink: labelled - Clean - Quat @ 200	20m
OK	all owners drains - 7/17/18	
OL_	modsink that the C130'F soap & paper towe	K-(near3-bay)
OL	MICROWAVE-CLEAN & WORKING	
OK	employees- Hats, gloves, aprons-	
OL	Hard Sink-Hot Hot 00 1254, Scan + papertowels-(	near want-in)
OK	Week-in cooler @ 37'F, Flours + Fans Olean	) •
OK	walk-in freszer C5°F Floors + Fans Okan-	
OK	Servsafe-Kathken Lewis-8/15-8/20	
OK	Dry Storage area- all Hems-doted - stored -	
OK	Fibors wells ceilings-Clean & in good re	pair
OK	Trash area- clean	'
OX	moo sink area- in Oustodian area-	
OK	emplaye bathwams-	
OK	one-time use utensils all pre-pockaged-	
OK	mith cooler @35F	
OL	Hot hold @ 144.F	



Nam	Name: OMMYOCK Elementary School Date: 4/25/19									
Addr	Address: OD Green Street ) Purpose:									
	70) 027 07.11				Routine					
19191					Type of Operation: Follow Up					
Own	Owner, Ayamark				Type of Operation: Follow Up					
Popu	en In	1.	collected to star	Tei	mpi	orary Food 5				
Offic	ial	Order for Corre	ction: Based on an inspection this day, the items marked	belo	沿	lentity the violation	ins in operation or facilities which must			
pe c	OFF	ected by the dat	e specified below. This report, when signedby a Board of	of Hea	lth.	(BOH) member or	rits agent constitutes an order of the			
BOL	i to	correct violetion	is. Fellure to comply with this notice mey result in Immed	diate s	BUSI	pension of your pa	ermit, if eggreived by this order, you			
neve	a :	right to a hearin	g. Your request must be in writing and submitted to the l	BOH 8	t th	ne ebove eddress	within 10 days of receipt of this order.			
ITEM	11	CODE		ITEM	1	CODE				
			FDOD PROTECTION MANAGEMENT	23	+	4-602.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utensils Properly Stored			
М	C		Person in Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed			
	0	3-803.11	Coneumer Advisories	26	L	4-502.13	No Re-Use of Single Service Articles			
			FOOD	}			WATER			
-	C		Approved Source	27	C	5-101.11	Approved Source			
	C		No Spailage		C		Hot & Cold Running Water, Under Pressure			
01	C		Labeling of ingredients, Recalled, Allergen Shellstock ID	-			SEWAGE			
	C		Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal			
02		3-60E.11	Food Labeling		1-	U-102.10				
	<u> </u>	3-201.11 F	Sale Food Handling Instructions		,		PLUMBING			
			FOOD PROTECTION, TIME & TEMP, CONTROLS	29	c	5-201/02.11	Installed end Maintelned			
	С	3-401.11-13	Cooking Temperatures	30	10	5-203.14	Cross Connection,Back Siphonage,BackFlow			
	C		Rehealing	1			TOILET AND HANDWASHING FACILITIES			
03	C	3-50 t, 14	Cooling Hot and Cold Holding	31	C	5-203.11	Number, Convenient			
	č	3-501.18	Parasite Destruction/Records Retained	-	C	5-204/05.11 6-202.14	Location, Restricted Use, Accessible Tailet Enclosed, Self-Closing Doors			
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repeir			
0.5		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drylng, Signage			
08		3-501.13	PHF's Properly Thawed	Į			REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION	-		5-501.13-,17	Adequate Number, Covered, Vermin Proof			
07	C	3-306,14	No Reuse of PHF's or Unwrapped Foods	33		5-501.116	Clean			
08	c	3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501,111/,115	Outside Storage Aree Clean			
09	-	3-302.11 3-301,11 C	Separation, Segregetion, No Cross Contamination Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL			
10		3-304,12	In Use Utencils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animais, Outer Openings			
		4-302.11	Food Dispensing Ulencils Provided for Self-Service Unit				PHYSICAL FACILITIES			
			PERSONNEL							
11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	38	-	6-201.11 6-201.11	Floors, Constructed, Clean, Oood Repair Walls, Ceiling, Attached Equip., Clean			
	С	2-301,12	Proper, Adequate Hend Washing	38		6-303.11	Adequate Lightling			
12	C	590.004 E	Prevention of Contamination of Hands	_		6-202,11	Fixturae Shielded			
13		2-401.1112 2-304.11	Good Hygenic Practices Cleen Clothes, Heir Restraints	39	Н	6-304.11 8-305.11	Rooms and Equipment Vented			
13		2-402.11	Hair Restraints	40		0*305.11	Dressing Room Clean			
			EQUIPMENT AND UTENSILS	<u></u>	,		OTHER OPERATIONS			
				41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled			
14		4-202,11	Food Contact Surfaces: Designed, Maintained, Instelled		С	7-201.11 6-501.113/.114	Stored Seperately Premises: Meintained, No Unnecessary Articles			
15		4-202.16	Non-Food Contact Surfaces: Designed,	42			Mop Sink			
		7 602.117	Maintained, Installed				No Unauthorized Personnal			
16		4-501,11/.15	Dishwashing Fectities: Designed, Maintained, Installed, Operated	43	$\dashv$	6-202.111/.112	Seperate Living/Sleeping Quarters			
10		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-802/03.11 4-903.11	Cleaning end Storage of Solled Linens Storage of Linen, Clean Equip., Sing Serv. Articles			
17			Equipment Thermometers, Pressure Geuge			7 000711	HIGHLY SUSCEPTIBLE POPULATIONS			
	$\dashv$	4-302.14	Test Kil Provided to Test Sanitizer		~ [					
19	-	4-603.12 4-501.18110	Pre-Flushed, Scraped, Soaked Wash, Rinso Weter Clean, Proper Temperature	45 Numb			Food Restrictions and Food Preparetton s related to foodborne illness			
20	C	4-501.112/114	Properly Senilized w/Chemical or 180 F Water				s related to recorderine (liness) . (Red Items M.01,03,07,08)			
21		3-304.14	Wipling Cloths: Clean, Sanitized, Use Restricted							
22		4-602.11	Food Contact Surfacee Clean	Other	Crit	ical Violations				
napec	e'io	5ignature:	ognan Driein	Print Meghan Denerry						
IC's S	C's Signature: Next like form				Print & Kathleen webber- Lewis					
Schedi	red	Dete of	N/A ms	Dele &	-		The Court			
ompil	impliance Inspection //// 1065				Result					



Establishment Name Shamrack Elementary School Date 4/25/19				
Address	Lew Green Street	Page of		
Item No.	In the space below describe all violations checked on front page.			
	Main KHichen			
OK				
OL	Hand Sink near 3- true - this the scrip paper	towers-		
OK.	au not in use posspons dishes stored prox	Derlu-		
OK	au preparons-cleans in good remir			
OL	Wruit- In Ocoler C 38°F. Flours + fans Clean.			
OK	wall- in freezer @ O.F. Flows - fars ciran-	,		
OK	Servsafe-Kathleen lewis- 8/15-8/20			
OK	Dry goods area- Clean and all Hems off flox	rs-		
QL_	employee both recoms-to+ 450, sap paper	Towels-		
OL	map Sink area-away from tood Ichemicals	Stored paperly		
OL_	MIK Cooler @ 36 F	, )		
OL	All one-time use Hensils Stored 4 was pre	d		
Ol	141005. Walls Cellings-Clean & in acca. Ten	air		
OK_	employees- Horts, gloves, appares.			



Name: St. Charles School							Date: /(N/10/17		
All well a Chesal.									
Addres	ss;	O PUI					Purpose: Routine		
Teleph	elephono: 787 435 4635					f Operation:	Follow Up		
		Monno	ck	Food Service					
Омпел	:(	Name	<u>C</u>			Food			
	le C	Charge (PIC)	mnn (asen	Ten	100	rary Food	Other		
Offici	al C	rder for Correc	tton: Based on an inspection this day, the Items marked	belov	41)( 41d	entity the violation	Is in operation or fecilities which must		
			specified below. This report, when signedby a Board of						
			s. Failure to comply with this notice mey result in immed						
			. Your request must be in writing and submitted to the B						
ITEM		CODE		ITEM		CODE			
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean		
				24		4-903.11/04.11	Clean Equipment and Utenalls Properly Stored		
М	C	590.003 A/B	Person in Cherge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed		
	С	3-603.11	Coneumer Advisories	26		4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	С	590,004 A/B	Approved Source	07	C	5-101,11	Approved Source		
	c	3-101.11	No Spoilage	27	C	5-103.1112	Het & Cold Running Water, Under Pressure		
01	c.	590.004 J	Labeling of Ingredients, Recalled, Allergen				SEWAGE		
	C	3-202,16	Shellstock ID						
	C	3-203.12	Tage & Records	28	C.	5-402.13	Sewer and Wasto Water Disposel		
02		3-602.11	Food Labeling				PLUMBING		
		3-201.11 F	Safe Food Handling Instructions	29		5-201/02.11	Installed and Maintained		
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	Ç	5-203.14	Cross Connection, Back Siphonage, BockFlow		
	С	3-401.1113	Cooking Temperatures	0.0		0 200.14			
	c	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES		
03	Ç[	3-501.14	Cooling	31	С	5-203.11	Number, Convenient		
	C	3-501,16	Hot and Cold Holding		c	5-204/05.11	Location, Restricted Uso, Accessible		
	Ç	9-402.1112	Perasite Destruction/Records Retained			6-202.14	Toilet Enclosed, Self-Closing Doors		
04	-	4-301.11	Fecilities to Maintain Product Tempertures	32		6-501.1112	Fhitures Clean, Good Repair		
05 06	$\dashv$	4-302.12 3-501.13	Food Thermometers Provided PHF's Property Thawed			6-301,11-02.11	Hand Cleanser, Hand Drying, Signage		
00		2-201,13					REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION	- 00		5-501.1317	Adequate Number, Covered, Vermin Proof		
07_	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.116	Clean		
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Aree Clean		
	С	3-302.11	Separation, Segregation, No Crose Contamination				INSECT, RODENT, ANIMAL CONTROL		
09	-	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	25	C	0.504.4441.445	Insects, Rodents, Animals, Outer Openings		
10		3-304.12 4-302.11	in Use Utencils Properly Stored Food Disceneing Utencils Provided for Self-Service Unit	35	-	6-501.111/.115			
		9-002,11					PHYSICAL FACILITIES		
			PERSONNEL	36		6-201.11	Floors, Constructed, Clean, Good Repair		
11_	C	590.003 D/E	Personnal with Intectiona Restricted/Excluded	37		8-201.11	Wells, Celling, Attached Equip., Cleen		
	C	2-301.12	Proper, Adequate Hand Washing	36		6-303.11	Adequate Lighting		
12	C	S90.004 E	Prevention of Contamination of Hands			6-202.11	Fixtures Shielded		
	C	2-401.1112	Good Hygenic Practices	39	-	6-304.11	Rooms and Equipment Vented		
13		2-904.11 2-402.11	Clean Clothes, Heir Restraints Hair Restraints	40	لسا	8-305.11	Dressing Room Clean		
		2.402.11					OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS	41	С	7-101_11/02_11	Toxic ttems: Driginal Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Meintained,	49.1	C	7-201.11	Stored Separately		
		T-196.11	Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Deelgned,	42		5-203.13	Mop Sink		
-			Maintained, installed		-	2-103.11 B	No Unauthorized Parsonnel		
40		4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43	-	6-202.111/.112 4-802/03.11	Separate Living/Sleeping Querters Cleening and Storage of Solled Linens		
16		4-301.12	Three Compartment Sink Provided, Dreinboards	44		4-903.11	Storage of Linea, Clean Equip., Sing. Serv. Articles		
17		4-204.112/.115	Equipment Thermometers, Prassure Geuge	_		, , , , , , , , , , , , , , , , , , , ,	HIGHLY SUSCEPTIBLE POPULATIONS		
4-302.14 Test Kit Provided to Test Sanitizer						HIGHLY SUSCEPTIBLE FOR CATIONS			
18 4-603.12 Pre-Flushed, Scraped, Soaked			45		3-801.11	Food Restrictions and Food Preparation			
19		4-501.18-,110	Wash, Rinse Water Clean, Proper Temperature				e related to toodborno Illness		
20	C	4-501.112/114	Properly Sanitized w/Chemical or 160 F Weter	risk fa	clo	rs and interventions	s. (Red Itams M,01,03,07,08)		
21		3-304.14	Wiping Cloths: Clean, Senitized, Use Restricted	Q	04	lasi Malaliana			
22		4-802,11	Food Contact Surfaces Clean	Other	Un'	Ilcai Violations			
lneno-	1000	Signatura	OMMAN / ADOLA!	غمانيات	1	MANINI	morle		
n spec	(UI 3	18 /	VI III I I I I I I I I I I I I I I I I	Printy 1 (1) US 1 US 1 CM					
PiC's	Slan	atura:	a ca	Print: O Joann (Cosey					
		Date of	IIA SEEC	Date 4	-				
	ompliance Inspection				Result				



Establish	ment Name St Charles School	Date 10/16/17
Address	8 Myrtle Street	Pageot
Item No.	In the space below describe all violations checked on front page.	
OV	Servsafe-Mnn Cary-413-4118	
OL	3-bay labelled - Quat @ appopr	
OL	COSKet-Freezer CII'F. + DCID'F OU food date	d
OL	Dar frage C39F-au food dated-	
Ol	dry goods area - au food properly stored	
0	milk Choler (2 334F	
aL	Moors walls, rellings - Clean & in good rep	oir
OL	empayer-that, gloves aprins-	
OL	trainagee- clan	
-OL	pup arias-clean, in good repair	
	ļ. · ·	
		-
	<del> </del>	
-		



Name: (St Charles Schoo)						Dato: (0/11/18			
Address: 8 Murtle Street  Purpose:									
761-025-111-25							Routine		
Telep	100011000				Type of Operation: Follow Up Food Service Complaint				
Owne	OWNER: AVamark				Food Service Complaint Retail Food Investigation				
Perso	n In	Charge (PIC)	Togon Caseu			1 1 1	Other 🗆		
Offic	el (	Order for Correc	tion: Basod on an inspection this day, the Items marked	beto	v (d	entily the violetio	ı ns in operetion or facilities which must		
be co	orre	cted by the date	e specified below. This report, when signed by a Board of	f Heal	lth (	BOH) member of	r its agentconsitiutes an order of the		
BOH	to	correct violetion	s. Feliure to comply with this notice may result in immed	iate s	usp	ension of your p	ermit. If eggreived by this order, you		
ITEM	ar	CODE	<ol> <li>Your request must be in writing and submitted to the B</li> </ol>				within 10 deys of receipt of this order.		
11 Cree	1	OODE	FOOD ODOTTOTION MANAGEMENT	ITEN 23	-	4-602.13	Non-Food Contact Surfaces Clean		
	_		FOOD PROTECTION MANAGEMENT	24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored		
М	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeble	25		4-904.11	Single Service Articles Stored, Dispensed		
	1.0	3-603.11	Coneumer Advisorles	26	_	4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source		
01	C	3-101.11 590.004 J	No Spoitage Labeling of Ingredients, Recalled, Allergen	-	C	5-103.11-,12	Hot & Cold Running Weter, Under Pressure		
0 :	c	3-202.10	Shellatock ID				SEWAGE		
	С	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal		
02		3-602.11	Food Labeling				PLUMBING		
		3-201,11 F	Safe Food Handling Instructions	70	_	E 201/82 11			
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-201/02.11 5-203.14	Installed and MeIntained Cross Connection,Back Siphonage,BackFlow		
	C	3-401.11-,13	Cooking Temperatures				TOILET AND HANDWASHING FACILITIES		
00	C	3-403.11	Reheating						
03	C	3-501.14 3-501.18	Cooling Het and Cold Holding	31	[C	5-203.11 5-204/05.11	Number, Convenient Location, Restricted Use, Accessible		
	Č	3-402.1112	Porasite Dostruction/Records Retained		Ť	6-202.14	Tollet Enclosed, Self-Cicsing Doors		
04		4-301.11	Facaties to Maintain Product Tempertures	32		8-501.1112	Fixtures Clean, Good Repeir		
05		4-302_12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
08		3-501,13	PHF's Properly Thawed				REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION	33		5-501 13-,17	Adequate Number, Covered, Vermin Proof		
07	С	3-306,14	No Reuse of PHF's or Unwrapped Foods		Ц	5-501.116	Clean		
08	С	3-305-07.11 3-302.11	Food Protection: Storage, Olspley, Transportation Separation, Segregation, No Cross Contamination	34		5-501,111/.115	Outside Storage Area Clean		
09	Ŭ	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL		
10		3-304.12	In Use Ulenciis Property Stored	35	Ç	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES		
			PERSONNEL	36		6-201.11	Floors, Constructed, Clean, Good Repeir		
11	С	590.003 D/E	Personnel with injections Restricted/Excluded	37		8-201.11	Wells, Celling, Attached Equip., Clean		
	C	2-301.12	Proper, Adequate Hand Washing	38		8-303.11	Adequate Lighting		
12	C	590.004 E 2-401.1112	Prevention of Contamination of Hands Good Hygenic Practices		$\square$	8-202.11	Fixturee Shielded		
13	ᅴ	2-304,11	Clean Clothee, Hair Restraints	39		6-304.11 6-305.11	Rooms and Equipment Vented Dressing Room Clean		
10		2-402.11	Heir Restraints				OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS						
4,			Food Contact Surfaces: Designed, Maintelned,	41	C	7-101,11/02,11 7-201.11	Toxic Items: Original Container, Labeled Stored Separately		
14		4-202.11	Installed		Ť	6-501.113/.114	Premises: Maintelned, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink		
	-		Maintained, Installed			2-103.11 B	No Unauthorized Personnel		
18		4-501.11/.15	Olshwashing Facilities: Designed, Maintained, Installed, Opereted	43	$\dashv$	6-202.111/.112 4-802/03.11	Separate Living/Sieeoing Ouartars Cleaning and Storage of Soiled Linens		
10		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Clean Equip., Sing, Serv. Articles		
17		4-204.112/,115	Equipment Thermometers, Pressure Geuge				HIGHLY SUSCEPTIBLE POPULATIONS		
**	$\dashv$	4-302.14	Test Kit Provided to Test Sanitizer						
19	+	4-603.12 4-501.18110	Pre-Flushed, Scraped, Soaked  Wash, Rinse Weter Clean, Proper Temperature	45 Numb		3-801.11	Food Restrictions and Food Preparetion s related to foodborne illnese		
20	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Weter				a. (Red Itams M,01,03,07,08)		
21		3-304.14	Wiping Clothe: Clean, Sanitized, Use Restricted						
22		4-802.11	Food Cogtact Suifaces Clean	Other	Crit	ical Violations			
ngnari	Ar <sup>to</sup>	Skanalure	entrin When	04	n	william	Morhi		
nspector's Signature.				Print:   Pri					
PIC's S	igna	iture	Worn Casey	Print O A A S					
		Oate of A	1/1 mgs	Date 8		1	X		
.ompli	ance	Inspection /\	1/71 1/1/11	Result		//			



Establishm	ent Name St. Chries School	Date 6/11/18
Address	8 myrtle Street	Page of
Item No.	In the space below describe all violations checked on front page.	
	Main Kitchen	
OK	3-buy-wash, riose, sanitize-clean a	in andremir
	- Ovat @ 200 ppm -	
OK	Servsafe-Tonn Caseil-4/18-4/23	
OK	2-dartridge @ 40F	
OŁ_	Casket freezer C-1ºF.	
OL	Floors walls ceilings - Cleano In a	mod repair
OK	MILK CODIEX (O.40)F	,
OK	Kitchen employee - that gloves apm	
OL.	Dry according with current up of	AFFIXYS
OL	one time use utensils all packaged	indivitivally-



	_								
Nama: St. Churles School							Date: ///0//9		
Rama: Of Control Control							Ualna:		
Addre	Address: 8 Myrtle Street						Purpose:		
Taleni	Telephone: 78 1935 - 41635					of Operations	Routine Q		
10.00	1100	A		Type of Operation: Follow Up Grown Food Service Complaint Grown					
Owne	£	Arama	rk				Investigation		
			NUON COSPIL	Ter	npo	orary Food (	Other		
Perso	n in	Charge (PIC)	CLION CUSCUS ction: Based on an inspection this day, the items marked	18	2	JOOC 1			
be or	SEL V	ated by the date	sepolified below. This report, when signed by a Court of	1 0610/	W IC	rentiry the violatio	ns in operation or facilities which must		
BOH De or	to.	correct violetion	e specified below. This report, when signedby a Board one. Fallure to comply with this notice mey result in immediate.	i Mea	ıtın	(BOH) member o	its agentoonstitutes an order of the		
have	ar	inht to a hearing	2. Your request must be in writing end submitted to the i		usj	pension of your pr	within 40 days of conjust of this gades		
ITEM		CODE	i vai request mast be in whining and subillities to the t	ITEN		CODE	walling to days of receipt of this order,		
			FOOD PROTECTION HAND OF HEAT	23	-	4-602,13	Non-Food Contact Surfaces Clean		
			FOOD PROTECTION MANAGEMENT	24	+	4-903,11/04,11	Clean Equipment and Utensila Property Stored		
M	C	590.003 A/E	Person in Cherge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed		
	C	3-603.11	Consumer Advisories	20	L	4-502.13	No Re-Use of Single Service Articles		
			F000				WATER		
	C	590.004 A/B	Approved Source		IC		Assessed Source		
	c	3-101.11	No Spoilage	27	C		Approved Source Hot & Cold Running Water, Under Pressure		
01	C	590.004 J	Labeling of Ingredients, Receiled, Allergen	+-	10	3-103.11-12			
	С	3-202.18	She(lstock ID	1			SEWAGE		
	C	3-203.12	Tegs & Records	28	C	5-402.13	Sewer and Waste Weter Dieposal		
02		3-602.11	Food Labeling				PLUMBING		
		3-201.11 F	Safe Food Handling Instructions	-		T			
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29	-	5-201/02.11	Installed and Maintained		
	С	3-401,1113	Cooking Temperatures	30	C	5-203.14	Cross Connection, Beck Siphonage, BackFlow		
	c	3-403.11	Reheating	1			TOILET AND HANDWASHING FACILITIES		
03	С	3-501.14	Cooling	1	C	5-203.11	Number, Convenient		
	C	3-501.18	Hot and Cold Holding	31	С	5-204/05.11	Location, Restricted Use, Accessible		
	C	3-402,1112	Parasite Destruction/Records Retained			6-202.14	Toilet Enclosed, Sell-Closing Doors		
04	Н	4-301.11	Facilities to Maintain Product Tempertures	32		6-501,1112	Fixtures Clean, Good Repeir		
05	$\vdash$	4-302.12 3-501.13	Food Thermometers Provided PHF's Properly Thewed	-		6-301.11-02.11	Hand Cleanser, Hend Drying, Signage		
UG .		3-301,13		1			REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION			5-501.1317	Adequate Number, Covered, Vermin Proof		
07	С	3-306.14	No Reuse of PHFs or Unwrapped Foods	33		5-501,118	Cleen		
08		3-305-07.11	Food Protection; Storage, Displey, Transportation	34		5-501.111/.115	Outside Storage Aree Clean		
	С	3-302.11	Separation, Segregation, No Cross Contamination	1			INSECT, RODENT, ANIMAL CONTROL		
09		3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Properly Stored		С		Least Details Asked Onto Onto		
10		4-302,11	Food Dispensing Utencils Provided for Self-Service Unit	35		6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
		7 (100)	PERSONNEL				PHYSICAL FACILITIES		
		·	PERSONNEL	36		6-201.11	Floors, Constructed, Clean, Good Repeir		
11_	С	_590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Wells, Celling, Attached Equip., Clean		
	С	2-301.12	Proper, Adequate Hand Washing	38		6-303.11	Adequate Lighting		
12	C	590.004 E	Prevention of Contamination of Hands			6-202,11	Fixtures Shielded		
	C	2-401.1112	Good Hygeric Prectices	39	_	8-304.11	Rooms and Equipment Vented		
13		2-304.11 2-402.11	Clean Clothes, Heir Restraints Hair Restraints	40		6-305.11	Dressing Room Clean		
			EQUIPMENT AND UTENSILS	-			OTHER OPERATIONS		
			EGOILMENT VIAD OTENSIES	41	С	7-101.11/02.11	Toxic Itams: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Maintained,		С	7-201.11	Stored Separately		
	-		Installed			6-501.113/.114	Premises: Maintained, No Unnecossary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Slnk		
			Meintained, Installed Dishwashing Fecilities: Designed, Maintained,	47	-	2-103,11 B	No Uneuthorized Personnel		
18		4-501.11/.15	Installed, Operated	43		6-202.111/.112 4-802/03,11	Separate Living/Sleeping Quarters Cleaning and Storage of Solled Linens		
		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17			Equipment Thermometers, Pressure Geuge		_		HIGHLY SUSCEPTIBLE POPULATIONS		
		4-302.14	Test Kit Provided to Test Sanitizer						
18		4-603 12	Pre-Flushed, Screped, Soaked	_45			Food Restrictions and Food Preperation		
19	_	4-501.18110	Wash, Rinse Weter Cleen, Proper Temperature				s related to foodborne illness		
20	С	4-501.112/114 3-304.14	Property Sentitized w/Chemical or 180 F Weter	risk fa	cto	rs and interventions	. (Red Items M,01,03,07,08)		
22		4-802.11	Wiping Cloths: Clean, Sanitized, Use Restricted Food Contact Syrfaces Elean	Otho-	Cali	tion! Win lettons			
		, 1	A CONTINUE SERVICE AND SERVICE	CUITE	اداب	tical Violations			
กรpec	tor's	Signature:	MAN /Where	Print:	1	YPana 1	Wherh		
PIC's S		ature: \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	a/in Hunt	Print: OKarn Henry					
		Date of	1 2005	Dete 8	-				
Comp!	lanc	a Inspection N /	71 - 11/5	Result					



Establishment Name St. Charles School Date 1 10/19					
Address	8 myrtle Street	Page _/_ of _/_			
item No.	in the space below describe all violations checked on front page.				
OK	3-bay sink-lobelled-Owat @ Occopy	m			
OK_	Savsafe-Conn Casey-4/18-4/23				
OK	Clishet freezer C.5°F. Food labelled + da	ted-			
OL	2-door fridge C405				
OL	milk conjere 35°F				
OK	Caset freezer #2 08°F				
OL	thep area - Clean & in and repair				
a	any storage area-Oran Hems off flows-				
OK	Walls ceilings flows cican & in and repair				
		<del></del>			



Name: St. Charles School							Dato: 5/9/19		
En will mulle Chiese							Purpose:		
Address: Of Address: Of Address:				Routine					
Telepi	one	: 101	435-4635	Type of Operation: Follow Up					
Owner		Aram	ark			Service C Food C			
		-11/1-1	16000 0010				Other		
Parson	n in	Cherge (PIC)	lion: Based on an inspection rips day, the Items marked	3	h	ools B			
			e specified below. This report, when signedby e Board of						
			s. Falture to comply with this notice may result in immed						
have	ar	ight to a hearing	Your request must be in writing and submitted to the	OH e	t th	e above address	within 10 days of receipt of this order.		
ПЕМ		CODE		ITEM		CODE			
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfacee Clean		
	-			24	-	4-903.11/04.11	Clean Equipment end Utensils Property Stored		
М	C	590.003 A/B 3-603,11	Person in Charge (PIC), Assigned, Knowledgable Consumer Advisories	25		4-904.11	Single Service Articles Stored, Dispensed		
	U	3-603.11		26	L.,	4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	С	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source		
	C	3-101-11	No Spollage		С	5-103.1112	Hot & Cold Running Weter, Under Pressure		
01	C	590.004 J 3-202.16	Labeling of Ingredients, Recalled, Alfergen Shellstock ID	-			SEWAGE		
	C	3-202.18	Tegs & Records	28	Ç	5-402,13	Sewer and Waste Water Disposal		
00	_	3-802.11	Food Labeling		۰	0 402,10			
02	_	3-201.11 F	Safe Food Handling Instructions				PLUMBING		
			FOOD PROTECTION, TIME & TEMP, CONTROLS	29		5-201/02.11	Installed and Maintained		
		0.404.44.40		30	Ç	5-203.14	Cross Connection, Back Siphonage, BackFlow		
	C	3-401.1113 3-403.11	Cooking Temperatures Rehealing				TOILET AND HANDWASHING FACILITIES		
03	С	3-501.14	Cooling	-	C	5-203,11	Number, Convenient		
	С	3-501.18	Hot and Cold Holding	31	C	5-204/05.11	Location, Restricted Use, Accessible		
	С	3-402.1112	Parasite Destruction/Records Retained			6-202.14	Tollet Enclosed, Self-Closing Doors		
(D4)		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair		
05 06	_	4-302.12 3-501.13	Food Thermometere Provided PHPs Properly Thewed			6-301,11-02.11	Hand Cleanser, Hand Drylng, Signage		
_00		3001.10		f			REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION	33		5-501.1317	Adequate Number, Covered, Vermin Proof		
07	С	3-305.14	No Reuse of PHF's or Unwrapped Foods			5-501.116	Clean		
08	С	3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean		
09	U	3-302,11 3-301,11 C	Separation, Segregation, No Cross Contamination Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL		
10	-	3-304.12	In Use Utencils Properly Stored	35	C	0-501.111/.115	Insects, Rodents, Animals, Outer Openings		
10		4-302.11	Food Oispensing Utencile Provided for Self-Service Unit				PHYSICAL FACILITIES		
			PERSONNEL						
44	С	500 000 D/E	Personnel with Infectione Restricted/Excluded	36		6-201.11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E 2-301.12	Proper, Adequate Hand Washing	37	$\vdash$	6-201.11 6-303.11	Walls, Celling, Attached Equip., Clean  Adequate Lighting		
12	C	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded		
	С	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented		
13		2-304.11	Clean Clothes, Hair Restraints	40		0-305.11	Dressing Room Clean		
		2-402.11	Hair Restraints				OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS	-	Ç	7:101.11/02.11	Toxic Items: Original Conteiner, Labeled		
44			Food Contact Surfaces: Designed, Maintained,	41	č	7-201.11	Stored Separately		
14		4-202.11	Installed			6-501,113/,114	Premises: Meintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Slnk		
			Maintained, Installed			2-103.11 B	No Unauthorized Personnel		
40		4-501.11/.15	Dishwashing Facilities: Deelgned, Maintained, Installed, Operated	43	Н	6-202,111/.112	Seperate Living/Sleeping Quarters Cleaning and Storage of Solled Unana		
16		4-301.12	Three Compartment Sink Provided, Oralnboards	44		4-802/03.11 4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles		
17		4-204.112/.115	Equipment Thermomelers, Pressure Gauge		_	7 9 9 9 1 1	HIGHLY SUSCEPTIBLE POPULATIONS		
11	4-302.14 Test Kil Provided to Test Sanitizer								
10		4-603.12 Pre-Flushed, Scraped, Soaked 45 C 3-801.11				Food Restrictione and Food Preparation			
19	С	4-501.18110 4-501.112/114	Wash, Rinse Water Clean, Proper Temperature Properly Sanitized w/Chemical or 180 F Water	1			e related to foodborne Illness		
20	-	3-304,14	Wiping Cloths: Clean, Sanitized, Use Restricted	rianc te	sG(D)	IS AUGUMENTED TO BE	a. (Red Ilems M,01,03,07,06)		
22		4-602,11	Food Contact Surfaçae Clean	Other	Crit	ical Violations			
		· M	rahan Duk Al		n	nochan ?	Waard		
Inspec	lor'e	Signature	www. Director	Print	$\perp$	WEIGHT)	exerm		
		. 10	THANCE	Print Joann Easey					
PIC's S			VY X	Print	1	/ 00 %	WAS CU		
	cheduled Dele of Per Charle Inspection - Re-Charle Inspection			Date &					



Establishment Name St. Charus School Date 59/19					
Address	8 mytle street Page Lot 1				
Item No.	in the space below describe all violations checked on front page.				
OK	3-darfridge C 41°F				
(04)	Replace oxiskets on double obor-fridge				
OL	Replace gaskets on double obst-fridge Milk Cooler @ 37 F				
OL	(OSKet treezer 67F * 200F				
OK	Flows, ways, ceilins Clean & in and reagin				
OL	Flows, wans, ceilings Clean & in grad repair 3-bay sink - Clean Flamiled - Oxix Cappin				
OK	Prep areas-Clean & in good repair				
OL	Servsafe- Joann Medy- 4/23				
OK	Dry goods area - au frod streed , on shelving-				
	`				



Namo	1	Vhite E	lementary School				Dale: 905/17
Addres	191	360 ROW	Street				Purpose:
				1_			Routine G
Teleph	one:		Type of Operation: Follow Up  City () Woburn Food Service Complaint  Retall Food Investigation  Temporary Food Complaint				
Owner	7	X City	a Woburn				Investigation
		L	allow the	Ten	po	rary Food	
Offici	al C	Charge (PIC)	tion: Based on an inspection this day, the items marked	pelox		ool	is in operation or facilities which must
			specified below. This report, when signedby a Board of				
			s. Failure to comply with this notice may result in immed				
			. Your request must be in writing end submitted to the B				
ITEM		CODE		ПЕМ		CODE	
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean
	С	590,003 A/B	Person in Charge (PIC), Assigned, Knowledgeble	24		4-903.11/04.11 4-904.11	Clean Equipment and Utensils Property Stored Single Service Articles Stored, Dispensed
М	c	3-603.11	Consumer Advisories	26		4-502,13	No Re-Use of Single Service Articles
			FOOD				WATER
	~1	500,004,470		-	C	E 404 44	Approved Source
	C	590,004 A/B 3-101,11	Approved Source No Sporlage	27	C	5-101,11 5-103.11-,12	Hot & Cold Running Water, Under Pressure
01	c	590.004 J	Labeling of Ingredients, Recalled, Allergen			0.100.11.112	SEWAGE
	c[	3-202,16	Shellatock ID				
	C	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal
02	ŀ	3-602.11 3-201.11 F	Food Labeling Sale Food Handling Instructions				PLUMBING
		3-201,117		29		5-201/02.11	Installed and Maintained
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	С	5-203.14	Cross Connection,Back Siphonage,BackFlow
	С	3-401.1113	Cooking Temperatures				TOILET AND HANDWASHING FACILITIES
		3-403.11	Reheating Cooling		C	E 000 44	Number, Convenient
03	C	3-501.14 3-501.10	Hot and Cold Holding	31	C	5-203.11 5-204/05.11	Location, Restricted Use, Accessible
	c	3-402.1112	Parasite Destruction/Records Retained		_	6-202.14	Toilet Enclosed, Self-Closing Doors
04		4-301.11	Facilities to Maintain Product Temperturas	32		6-501.1112	Fixtures Cleen, Good Repair
05	_	4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleenser, Hand Drying, Signage
06		9-501.13	PHF's Properly Thawed				REFUSE DISPOSAL
			FOOD PROTECTION FROM CONTAMINATION			5-501.1317	Adequate Number, Covered, Vermin Proot
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.116	Clean
OB		3-305-07,11	Food Protection: Storage, Display, Transportation	34		5_501.111/.115	Outside Storege Area Clean
		3-302.11 3-301.11 C	Separetion, Segregation, No Cross Contamination Handling of Food & Ice Minimized, No Bere Hands				INSECT, RODENT, ANIMAL CONTROL
09	$\dashv$	3-304.12	In Use Utencils Properly Stored	35	С	6-501,111/.115	Insects, Rodents, Animals, Outer Openings
10	ı	4-302.11	Food Dispensing Utencils Provided for Self-Service Unit			0 0011111111	PHYSICAL FACILITIES
			PERSONNEL				
4.4		500 000 D/F	Personnel with Infections Restricted/Excluded	36		8-201,11	Floors, Constructed, Cleen, Good Repair
	C	590.003 D/E 2-301.12	Proper, Adequate Hand Washing	37	Н	6-201.11 6-303.11	Wells, Ceiling, Attached Equip., Clean Adequate Lighting
12	C	590. <b>0</b> 04 €	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shlekfed
	С	2-401,11-,12	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented
13		2-304.11	Clean Clothes, Hair Restraints	40		6-305.11	Dresaling Room Clean
		2-402.11	Heir Restraints				OTHER OPERATIONS
			EQUIPMENT AND UTENSILS	41	C	7:101.11/02.11	Toxic Items: Original Container, Labeled
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	71	С	7-201.11	Stored Separelely
		7202111	installed			6-501.113/.114	Premisee: Maintained, No Unnecessary Articles
15		4-202.18	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		5-203.13 2-103.11 B	Mop Sink No Unauthorized Personnel
		. = = = = = = = = = = = = = = = = = = =	Dishwashing Facilities: Designed, MeIntained,	43		6-202.111/.112	Seperate Living/Sleeping Quarters
16		4-501.11/.15	Installed, Operated	44		4-802/03.11	Cleaning and Storage of Solled Linens
		4-301.12	Three Compartment Sink Provided, Drainboards	77		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge	1			HIGHLY SUSCEPTIBLE POPULATIONS
18		4-302.14 4- <del>8</del> 03.12	Test Kit Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation
19		4-501.18110	Wash, Rinse Weter Clean, Proper Temperature				s related to foodborne Illness
20	С	4-501.112/114	Properly Sanktized w/Chemical or 180 F Water				(Red Items M,01,03,07,08)
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted				Pi C
22		4-602.11	Food Contact Surfaces Clean	Other	Cri	tical Violetions	Eu L
Inene	سامين	Signature	ontran Doblack	Print	1	mahan	Dorent
ILISPACE.	IUI S	1	The Cartesian Control of the Cartesian Control	म । स । ए	4	1	Weig .
PIC's	Sign	ature:	haren 11 ans	Prink	0		
Sched	uled	Dete of	In mos	Date &			
Comp	ianc	e Inspection	//\ \dag{\dag{\dag{\dag{\dag{\dag{\dag{\d	Result	Į.		



Establishm	went Name White Elementary School	Date 9 05 17
Address	36 BOW Street	Page of
Item No.	in the space below describe all violations checked on front page.	
	Main KHohen	
OK_	Walk- in freezer C-9°F, Floors a fins clea	n
Ot	Walk-in Oboler Q 36F	
OL	employee bothours-	
Or	acent in use pots & pans streed-	
OK	mopsink area- away from fron Hens-	
<u> </u>	Hind sink-thet Ho, soap, paper touck	
OK_	prep areas-clean 410 modardina	
OL	Drystrage area	
-OL	emplayees-thats, gloves aprins-	
OY_	Him sink (Annt) tot to sap paperane 1-	
ac	MITE COOLER & 1630 F " OLE 40 F. " 3	
<u> </u>	Quate apppor	
OK	Floors ways ceilings-Clean & in good repo	<u> </u>
OY.	Servate- Karen Hunt-7/17-7/20.	
OK_	Traspanea - enclosed -	



Name	: /	Nhite	Elementary School				Dato: 01/3/18
A -4-4		3/0 8	ow Street				Purpose:
Addre	35;			Ţ			Routine
Telep	hone		137-8242			of Operation:	Follow Up
Owne	r	Avan	nark Food Service		_		Compleint  Investigation
							Other Q
Perso	n In	Charge (PIC)	IVEN HUNC ition: Based on an inspection this day, the items marked		4		<b>~</b>
			a specified below. This report, when signedby a Board o				
BOH	to	correct violation	s. Feilure to comply with this notice may result in immed	illete s	ui ( ust	sension of vour o	ermit If annreived by this order, you
			. Your request must be in writing and submitted to the E				
ITEM		CODE		ITEM		CODE	
			FOOD PROTECTION MANAGEMENT	_23	Ļ	4-602.13	Non-Food Contect Surfaces Clean
-	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	24	$\vdash$	4-903.11/04.11 4-904.11	Clean Equipment and Utensils Properly Stored Single Service Articles Stored, Dispensed
М	C	3-603.11	Consumer Advisories	26	-	4-502.13	No Re-Use of Single Service Articles
			FOOD				WATER
		500 004 470		-	I c	5 424 44	Approved Source
	C	590,004 A/B 3-101.11	Approved Source No Spoilage	- 27	C	5-101.11 5-103.1112	Hot & Cold Running Water, Under Pressure
01	c	590 004 J	Labeling of Ingredients, Recalled, Allergen	-	-	0-100.11-12	SEWAGE
	С	3-202.18	Shellstock ID				
	С	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal
02		3-602.11 3-201.11 F	Food Labeling Safe Food Handling Instructions	-			PLUMBING
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02.11	Installed and Maintained
				30	С	5-203.14	Cross Connection, Back Siphonage, BackFlow
	C	3-401.1113	Cooking Temperatures	-			TOILET AND HANDWASHING FACILITIES
03	C	3-403.11 3-501.14	Reheating		С	5-203,11	Number, Convenient
	C	3-501.16	Hot and Cold Holding	31	С	5-204/05.11	Location, Restricted Use, Accessible
	С	3-402.1112	Perasite Destruction/Records Retained			6-202.14	Todet Enclosed, Self-Closing Doors
04		4-301,11 4-302,12	Facilities to Maintain Product Tamperturee Food Thermometers Provided	32		6-501.1112 6-301.11-02.11	Fixtures Clean, Good Repair Hand Cleanser, Hand Drylng, Signage
08		3-501.13	PHF's Properly Thawed		L	6-301.11-02.11	
			FOOD PROTECTION FROM CONTAMINATION				REFUSE DISPOSAL
	-			33		5-501,13-,17	Adequate Number, Covered, Vermin Proot
07	С	3-306.14 3-305-07.11	No Reuse of PHF's or Unwrapped Foods Food Protection: Storage, Display, Transportation	34	-	5-501.118 5-601.111/.115	Clean Outside Storage Area Cleen
08	c	3-302.11	Separation, Segregation, No Cross Contamination	34	Щ.	8-801,1117,115	
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL
10		3-304.12	In Use Ulenciis Properly Stored	35	С	6-501.111/,115	Insects, Rodenta, Animale, Outer Openings
		4-302.11	Food Discending Utencils Provided for Self-Service Unit	-			PHYSICAL FACILITIES
			PERSONNEL	36		6-201.11	Floors, Constructed, Clean, Good Repair
11	С	590.003 D/E	Personnel with Intections Restricted/Excluded	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
400	C	2-301.12	Proper, Adequete Hend Washing	38		6-303.11	Adequate Lighting
12	C	590.004 E 2-401.1112	Prevention of Contamination of Hands  Good Hygenic Practices	39	-	6-202.11 6-304.11	Fixtures Shielded Rooms and Equipment Vented
13	Ĭ	2-304.11	Clean Clothes, Hair Restraints	40	-	6-305.11	Dressing Room Clean
		2-402.11	Heir Reatreints				OTHER OPERATIONS
			EQUIPMENT AND UTENSILS			7 444 44 (95 44	
			Food Contact Surfaces: Designad, Maintained,	41	C	7-101.11/02.11 7-201.11	Toxic Items: Original Container, Lebeled Stored Separately
14		4-202.11	Installed		Ť	6-501.113/.114	Premises: Maintained, No Unnecessary Articles
15		4-202.16	Non-Food Contact Surfaces: Deelgned,	42		5-203.13	Mop Sink
		7200770	Maintained, Installed			2-103.11 🗎	No Unauthorizad Personnel
18		4-501.11/.15	Dishwashing Fectifies: Designed, Maintained, Installed, Operated	43	-	6-202.111/.112 4-602/03.11	Separete Living/Sleeping Ouartere Cleening and Storage of Solled Linens
10		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-903.11	Storage of Linen, Cleen Equip., Sing Serv. Articles
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge		-		HIGHLY SUSCEPTIBLE POPULATIONS
	Ш	4-302.14	Test Kit Provided to Test Sanifizer		1		
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	-	3-801.11	Food Restrictions and Food Preparation
19	C	4-501.18110 4-501.112/114	Wash, Rinse Water Cleen, Proper Temperature Properly Sanllized w/Chemical or 180 F Water				ns related to foodborne Illness s. (Red Items M,01,03,07,08)
21	Ť	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	11101 11	-WIU	A THE IMPLY CHILDIN	
22		4-602.11	Food Contact Surfaces Clean	Other	Crl	tical Violations	
		N	lookan Maria		1	nochran	Arton L
hapec	tors	Signature://	Cyrill / WT HOWY	Print	11	KGIUI) C	U KYTY
DIC'-	Sin-	- 14 M	aren Hun of	Print	V	Y-160,00	lote h t
		Date of	VI Occa	Date		110/21	Ed See
		a Inspection	1/A - (1955)	Resul			



Establishment Name White Elementary School Date 6/13/18					
Address	36 Bow Street	Page of			
Item No.	in the space below describe all violations checked on front page.				
	Kitchen				
OK	Walk-in cooler @ 37°F. Floors + fans	Clean			
OL	Walk-Infreezer Q-10'F Flours + fans				
OL	Handsink in preparea. Hot Hoo Clior	MAD & MAR TOWN			
ac	mon sink area- Chan & Chemicals laber	iled			
OK	employee bathrooms- Hot the sons				
OX.	employees-this gives appros				
OK	Dry goods area - are Hems up off &	DUS-			
OL	radocemilk cooler in Kitchen @ 35°F				
a	2nd milk cooler (0 40°F				
OK	Servisafe- Karen thunt - 7/17-7- aa				
OK_	Single-use litensils-au individually u	rapped			
ac	Floors, wouls, ceilings Clean + in good	· papertonels-			
OL	Hoors, walls, ceilings clean + in good	repair			
<del></del>					



Name	Name: White Elementary School   Date: 1/29/18								
Addre	1851	310 BOW	Street				Purpose:		
		781-0	137-8040	Routine 9					
Telep	hon	A	· · · · · · · · · · · · · · · · · · ·	Type of Operation: Follow Up Complaint					
Owne	7.	Trama	X.C.	Food Service					
Darso	n In	Charge (PIC)	aren theat	Temporary Fond					
Offic	al	Order for Correc	ction: Based on an inspection this day, the Items marked	d bolow identify the violations in operation or facilities which must					
pe c	orre	ected by the det	e specified below. This report, when signedby a Board of	Heal	ith i	(BOH) member or	rits ageniconsitiutes an order of the		
BOH	to	correct violation	is. Failure to comply with this notice may result in Immed	late s	usi	pension of your or	ermit, if aggreived by this order, you		
have	aı	ight to a hearing	o. Your request must be in writing end submitted to the B	OH a	t th	e ebove address	within 10 days of receipt of this order.		
ITEM	1_	CODE		ITEM		CODE			
			FOOD PROTECTION MANAGEMENT	23	╁	4-802.13 4-903.11/04.11	Non-Food Contact Surfeces Clean Clean Equipment and Utenells Properly Stored		
М	¢	\$90.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	25		4-904.11	Single Service Articles Stored, Dispensed		
	C	3-603,11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	C	S90.004 A/B	Approved Source	27	Ċ	5-101.11	Approved Source		
	C	3-1D1.11	No Spollage	2/	C	5-103.11-,12	Hot & Cold Running Water, Under Pressure		
01	C	590.004 J 3-202.18	Labeling of Ingredients, Recalled, Allergen Shellstock ID				SEWAGE		
	G	3-202.18	Tags & Records	29	C	5-402.13	Sewer and Waste Water Disposal		
02		3-602,11	Food Labeling			3-402.13	PLUMBING		
	L	3-201.11 F	Safe Food Handling Instructions						
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29	C	5-201/02.11	Installed and Maintained Cross Connection,Back Siphonage,BackFlow		
	C	3-4D1.1113	Cooking Temperatures	_30	0	5-203.14			
	С	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES		
03	0	3-501.14	Cooling Hot and Cold Holding	31	C	5-203.11	Number, Convenient		
	C	3-501,18 3-402,11+,12	Parasite Destruction/Records Retained		C	S-204/05,11 6-202.14	Location, Restricted Use, Accessible Toilet Enclosed, Self-Closing Doors		
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501 1112	Flatures Clean, Good Repeir		
0.5		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleenser, Hand Drying, Signage		
06		3-501.13	PHF's Properly Thawed				REFUSE DISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION			5-5D1.1317	Adequate Number, Covered, Vernin Proof		
07	C	3-306.14	No Reuse of PHFs or Unwrapped Foods	33		5-5D1.118	Clean		
08	С	3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-5D1.111/.115	Outside Storage Area Clean		
09	-	3-302.11 3-301.11 C	Separation, Segragation, No Cross Contamination Hendling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL		
10		3-304.12	In Use Utencils Properly Stored	35	C	8-501.111/.115	Insects, Rodents, Animals, Outer Openings		
		4-302.11	Food Dispensing Utencils Provided for Self-Service Unit				PHYSICAL FACILITIES		
			PERSONNEL	00		0.004.44			
11	C	\$90.003 D/E	Personnel with Infections Restricted/Excluded	36		8-201.11 8-201.11	Floore, Constructed, Clean, Good Repetr Walls, Ceiling, Attached Egulp., Clean		
	C	2-301.12	Proper, Adequate Hand Washing	38		8-303.11	Adequate Lighting		
12	C	590.004 E	Prevention of Contamination of Hends		_	5-202.11	Fixturee Shielded		
13	~	2-4D1.1112 2-304.11	Good Hyganic Practices Clean Clothes, Hair Restraints	39 40	-	8-304.11 8-305.11	Rooms and Equipment Vented Dressing Room Clean		
13		2-402.11	Hair Restraints	- 40		0*303,11	OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS						
4,			Food Contact Surfaces: Designed, Meinteined,	41	C	7-101.11/02,11 7-2D1,11	Toxic Items: Original Container, Labeled Stored Separately		
14	-	4-202.11	Installed		Ť	8-501.113/.114	Premises: Mainteined, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink		
	$\dashv$		Maintained, Installed			2-103 11 B	No Unauthorized Personnel		
18		4-5D1.11/.15	Dishwashing Fedilities: Designed, Maintained, Installed, Operated	43	-	8-202.111/.112 4-802/03.11	Separete Living/Sleeping Quarters		
		4-301,12	Three Compartment Sink Provided, Drainboards	44	ŀ	4-903.11	Cleaning and Storage of Solled Linens Storage of Linen, Clean Equip., Sing Serv. Articles		
17			Equipment Thermometers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
18	-	4-302,14 4-6D3.12	Test Kit Provided to Test Sanitizer Pre-Flushed, Scraped, Soaked	40	61				
19				45 Numb	or o	3-801.11 t violated provision:	Food Restrictions and Food Preparetion s rejeted to foodborne illness		
20	Ç	4-501.112/114	2				. (Red Items M,Dt,03,D7,08)		
21	_	3-304.14	Wiping Cloths: Clean, Sentitzed, Use Restricted						
22	_	4-602.11	Food Contact Surfaces Clean	Other	Crit	ical Violatione			
nspect	or's	Signatura:	DAMINI DE OLAL	Print	N	Joannin.	Yprhi		
	DICE HE LED				The state of the s				
PIC's S			MAT HUN!	Print;	K	JMa121	1 Illent		
		Date of	1111 - 1111	Oate & Result					
per (1)		-	7 4 4 4 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	illicon.					



Estabilshn	ment Name White Elementary School	Date     29   18
Address	36 BOW Street	Page of /
Item No.	in the space below describe all violations checked on front page.	
	Main Kitchen	
a	Hard SINK-HOLHO CHO'F SCAD & Maper to	inels.
OL	3-basin Sink-Tabelled + clean-	
OL	large milk cooler @ 40 F # 20 38°F	
OK	Dry Strage- all cans dated - au off for	rs-
OK	Walk- in Freezer Q-3°F Conter C 34°F	
OK	Prep Sink-Clean & in good repair	
OL_	Hard SINK next to prep- Hottiso, somp, prep	ertonels
OL_	HOWS Walls Cellings - Clean + in and remi	ir
QL_	Chemical Storage - labelled & away from for a	
OK	Tranquer-outside clean, + enclosed.	
OK.	Not-in-use pots a pans clean a stored-	
OK	employees- Hats gloves approx-	
OK_	Servenfe-Karenttunt - 7/17-7/27	
<u> </u>	au metime-use utensils - au pre-packo	gjed



Name: White Elementary School						Date: 4/35/19			
Addre		(36 BO)	D Street				Purpose:		
Teleph	เอกอ	781-	-937 - 8a4a	Тур	е с	f Operation:	Routine Follow Up Compleint Investigation		
Owner		Avamo	uk	Food Service					
Damo	, In I	1/	cura lh. 1	Ten	100	rary Food	Other 🗆		
Offici	al C	Order for Correc	tion: Based on an inspection this day, the Items marked	belov	/ id	entify the violation	is in operation or facilities which must		
be co	пе	cted by the date	specified below. This report, when signedby a Board of	Heal	th (	BOH) member or	its agentconsitiutes en order of the		
			<ul> <li>Failure to comply with this notice may result in immed</li> <li>Your request must be in writing and submitted to the B</li> </ul>						
ITEM		COOE	. Foot request most be in writing and soommed to the b	ITEM		CODE	Within 10 days of localist of this dider.		
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean		
	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	24	H	4-903.11/04.11 4-904.11	Clean Equipment and Utensils Property Stored Single Service Articles Stored, Dispensed		
М	C	3-603.11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	С	590.004 A/B	Approved Source	27	Ċ	5-101.11	Approved Source		
	C	3-101.11	No Spollage		С	5-103,1112	Hot & Cold Running Weter, Under Pressure		
01	C	590.004 J 3-202.16	Labeling of ingredients, Recalled, Allargen Shellstock ID				SEWAGE		
	С	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Weste Weter Olsposel		
02		3-802.11 3-201.11 F	Food Labeling Safe Food Handfing Instructions				PLUMBING '		
		0 2011711	FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02.11	Installed and Maintained		
		3-401.1113		30	С	5-203.14	Cross Connection, Back Siphonage, BackFlow		
	C	3-403.11	Cooking Temperatures Reheating				TOILET AND HANOWASHING FACILITIES		
03	c	3-501.14	Cooling	31	,C	5-203.11	Number, Convenient		
	C	3-501.16	Hot and Cold Holding	-	С	5-204/05.11	Location, Restricted Use, Accessible		
0.4		3-402.1112	Perasite Oestruction/Records Retained	- 00		6-202.14	Toilet Enclosed, Self-Clasing Doors		
04	-	4-301.11 4-302.12	Facilities to Maintain Product Tempertures Food Tharmometers Provided	32		6-501.1112 6-301.11-02.11	Fixtures Clean, Good Repair Hand Cleanser, Hand Drying, Signage		
06		3-501.13	PHF's Properly Thewed			0-001.11-02.11			
			FOOD PROTECTION FROM CONTAMINATION				REFUSE OISPOSAL		
977		0.00044		33		5-501.1317	Adaquate Number, Covered, Vermin Proof		
07	윽	3-306.14	No Rause of PHFa or Unwrapped Foods Food Protection: Storage, Display, Transportation	34	Н	5-501.116 5-501.111/.11S	Clean Outside Storage Area Clean		
80	С	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL		
09		3-301,11 C	Handling of Food & Ice Minimized, No Bare Hends						
10		3-304.12 4-302.11	In Use Utencils Property Stored Food Olspensing Utencils Provided for Self-Service Unit	35	C	6-501.111/.11S	Insects, Rodents, Animals, Outer Openings		
		4-302,11	PERSONNEL				PHYSICAL FACILITIES		
				38		6-201.11	Floors, Constructed, Clean, Good Repair		
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37		8-201.11	Walls, Ceiling, Attached Equip., Clean		
12	C	2-301.12 590.004 E	Proper, Adequate Hand Washing Prevention of Contamination of Hands	38		8-303.11_ 8-202.11	Adequate Lighting Flotures Shielded		
1.65	c	2-401.1112	Good Hypenic Practices	39		6-304.11	Rooms and Equipment Vented		
13		2-304.11	Cloan Clothes, Hair Restreints	40		8-305.11	Oressing Room Claan		
		2-402.11	Hair Restraints				OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS	_		7 101 11/00 11	Toxic Items: Original Container, Labelad		
4.4		4.000.00	Food Contact Surfaces: Oesigned, Maintained,	41	C	7-101.11/02.11 7-201.11	Stored Saperately		
14		4-202.11	Installed			6-501.113/.114	Premises: Maintained, No Unnacessory Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13	Mop Sink		
			Maintained, Installed Dishwashing Facilities: Designed, Maintained,	43	Н	2-103.11 B 6-202.111/.112	No Uneuthorized Personnal Separata Living/Sleeping Quarters		
16		4-501.11/.15	Installed, Operaled	44		4-802/03.11	Cleening and Storage of Soiled Linens		
		4-301.12	Three Compartment Sink Provided, Oralnboards			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles		
17		4-204.112/.115	Equipment Thermomelers, Pressure Gauge				HIGHLY SUSCEPTIBLE POPULATIONS		
4.0		4-302.14	Test Kil Provided to Test Sanitizer	45		5 504 44	Cond Daethstione and East Drangstian		
18	-	4-603.12 4-501.18110	Pre-Flushad, Scraped, Scaked Wash, Rinse Water Clean, Proper Temperature	45 Numb		3-801.11	Food Restrictions and Food Preparation s releted to foodborne Illness		
19 20	С	4-501.112/114	Properly Sanitized w/Chemical or 160 F Water			,	i. (Red Itams M.01,03,07,08)		
21	_	3-304,14	Wiping Cloths: Clean, Sanitized, Use Restricted						
22		4-602.11	Food Contact Surfaces Clean	Other	Crit	ical Violationa			
		· na	rahan Tother n.		V	nachan	Axharal		
Inspec	tor's	Signature:	egical certain	Print	1	vegice)	Dujeriy		
PiC's S	lian	ature: VIA	when Hunr V	Print	k	DYKAION	4161		
		Dete of	NIA OCOC	Oate		- 1.1011.47	LI.VI.		
		e Inspection	NIA - WOSS	Resul					



	ont Name White Elementary School Date 4/25/19
Address	36 BOW Street Page Lof 1
Item No.	In the space below describe all violations checked on front page.
	main Kitchen
OL	Hand sink near 3- hay @ Hot Hoo soop paper towers-
OK.	prep aveat Clean & in and repair
OK	Servisafe. Koren Hunt - 7/17-7/aa
OL_	milk cooler @38F. milk cooler #2 @40F.
O'L_	Dry goods area - are food up on Shelves a labelled-
OL	water in freezer C-5°F
OK_	Walk-in Cooler @ 35°F.
OL	Floors Walls Ceilings - Clean & In good repair
OK	au mt in use potsløms! dishes - properly stored -
OK.	employee bythrooms- tot to soap paper towels-
U.C.	mon sink area - Chemical Strage all away from food
<u> </u>	



Name: Wobum Senior Honschool						Date: 960/17			
Addros	_F_	90. Mm	vale avenue				Purpose:		
				Routine					
Teleph	опо		37-8210	Type of Operation: Follow Up Gomplaint G					
Owner		(warm	nk.	Ret	ail	Food 🗆	Investigation 🚨		
Burear	in (	Charge (PIC)	Inthia Noffall	Temporary Food					
Offici	al C	order for Correc	tion: Based on an inspection this day, the Items marked	below	/ Ide	entify the violation	is in operation or facilities which must		
be co	rec	cted by the date	specified below. This report, when signedby a Board of	Heal	th (I	3OH) member or	its agentconsitiutes an order of the		
BOH	to c	correct violations	s. Fallura to comply with this notice may result in immed . Your request must be in writing and submitted to the B	iate s	usp	ension of your pa	rmit. It aggreived by this order, you		
ITEM	a II	CODE	, Tour request triust be in wining and submitted to the b	ITEM		CODE	William To days of receipt of line order.		
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfeces Clean		
-	^	500 000 A E	Person in Charge (PIC), Assigned, Knowledgable	24		4-903.11/04.11 4-904.11	Clean Equipment and Utenalis Property Stored Single Service Articles Stored, Dispensed		
M	C	590,003 A/B 3-803.11	Consumer Advisories	28		4-502.13	No Re-Use of Single Service Articles		
			FOOD		-		WATER		
	С	590.004 A/B	Approved Source		C	5-101.11	Approved Source		
	C	3-101.11	No Spoilege	27	c	5-103.1112	Hot & Cold Running Weter, Under Pressure		
01	C	590.004 J	Labeling of Ingredients, Recalled, Allergen				SEWAGE		
	C	3-202.18 3-203.12	Shellstock ID Tags & Records	28	С	5-402.13	Sewer and Waste Weter Disposel		
02	Ĭ	3-602.11	Food Labeling			5.402.10	PLUMBING		
02		3-201,11 F	Safe Food Handling Instructions						
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-201/02.11 5-203.14	Installed and Maintained Cross Connection, Beck Siphonage, BeckFlow		
	С	3-401.1113	Gooking Temperatures	- 00		0.200.14	TOILET AND HANDWASHING FACILITIES		
	C	3-403.11	Reheating				Number, Convenient		
03	C	3-501,14 3-501.16	Coaling Hot and Cold Holding	31	.C C	5-203.11 5-204/05.11	Location, Restricted Use, Accessible		
	C	3-402.11-,12	Parasite Destruction/Records Retained			6-202.14	Total Enclosed, Self-Closing Doors		
04		4-301.11	Facilities to Meintein Product Tempertures	32		B-501.1112	Fixtures Clean, Good Repair		
06	-	4-302.12 3-501.13	Food Thermometers Provided PHP's Properly Thawed		Ш	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
40		0-001.10	FOOD PROTECTION FROM CONTAMINATION				REFUSE DISPOSAL		
	- 01			33		5-501.1317	Adequate Number, Covered, Vermin Proof		
07_	C	3-306.14 3-305-07.11	No Reuse of PHF's or Unwrapped Foods Food Protection: Storage, Diepley, Transportation	34	Н	5-501,118 5-501.111/.115	Clean Outside Storage Area Clean		
08	С	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL		
Ó9	$\dashv$	3-301.11 C	Handling of Food & Ice Minimized, No Bere Hands In Use Utencils Properly Stored	35	C	8-501,111/.115	Insects, Rodents, Animals, Outer Openings		
10	Ì	3-304.12 4-302.11	Food Dispensing Utencils Provided for Self-Service Unit			0-301,1177.113	PHYSICAL FACILITIES		
	_		PERSONNEL.		_				
11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	36	H	6-201.11 8-201.11	Floors, Constructed, Clean, Good Repair Walls, Cellino, Attached Equilo., Clean		
	c	2-301.12	Proper, Adequate Hand Weehing	36		6-303.11	Adequate Lighting		
12	С	590.004 E	Prevention of Contamination of Hands	-	_	8-202.11	Fixtures Shielded		
	С	2-401.1112 2-304.11	Good Hygeriic Practices Clean Clothes, Hair Restraints	40	-	6-304.11 6-305.11	Rooms and Equipment Vented Dressing Room Clean		
13		2-402,11	Hair Restraints				OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS	-	Lo	7 101 11/02 11	Toxic Itema: Original Container, Labeled		
4.4			Food Contact Surfacee: Designed, Maintained,	41	C	7-101.11/02.11 7-201.11	Stored Separately		
14		4-202.11	Installed		Г	6-501.113/.114	Premises: Meintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed,	42		5-203.13 2-103,11 B	Mop Sink No Unauthorized Personnel		
	-	44(1-	Maintained, Installed Dishwashing Facilities: Designed, Maintained,	43		6-202.111/.112	Seperate Living/Sleeping Quarters		
16		4-501.11/.15	Installed, Operated	44		4-802/03.11	Cleaning and Storage of Solled Linens		
		4-301.12	Three Compartment Sink Provided, Dreinboards	-		4-903.11	Storage of Unen, Clean Equip., Sing. Serv. Articles		
17		4-204,112/.115 4-302_14	Equipment Thermometers, Pressure Gauge Test Kit Provided to Test Sanitizer	1			HIGHLY SUSCEPTIBLE POPULATIONS		
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation		
19	_	4-501.18110	Wash, Rinse Weter Cleen, Proper Temperature Properly Sanitized w/Chemical or 180 F Water	-		•	s releted to foodborne illness s. (Red Items M,01,03,07,08)		
20	С	4-501.112/114 3-304.14	Wiping Cloths: Clean, Sanitized, Uso Restricted	Haw I	ate (C)	to and anterventions	[77]		
22		4-602.11	Food Contact Surfaces Clean	Other	Cri	ticsi Violations			
(mer-	dan all	Sland	andran Dates a DL	Print	. 1	moritrin	Whechi		
mapeo	OFS	Signature	The state of the s	1,13(1)	- 1	1	Maria		
PIC's			WOUNT INMAINE	Printy Printy Water					
		Date ut	MILVANICZ	Dete -					
milib	ROUTE	e Inspection	TATT IIV	I read					



Address Item No.	Est Montrale avenue  In the space below describe all violations checked on front page.  Min KHOPEN  2-day Frage @ 39 F - a ll food dated  2-day Freezex @ 4°F all food dated  15t hold Chicken @ 146°F	Page of
OK	In the space below describe all violations checked on front page.  Min KHChen  A-day Frage @ 39°F - a ll food dated  A-day Freezex @ 4°F all food dated -  tot hold chicken @ 146°F	
	2-dorfnage@39F-aufood dated 2-dorfreezer@4°F-aufood dated- tot hold chicken @146°F	
	2-dorfnage@39F-aufood dated 2-dorfreezer@4°F-aufood dated- tot hold chicken @146°F	
OK.	7-dor freezer@ 4°F au frod dated -	
	tot hold chicken @ 146°F	
OK.	A-dry Endry with fair ours @ 11xor	
OL	adoxfrage wifnit cups@ 48°F	
	2-dar Indge wi vernies @ 38F	
	2-door double-sided not holde 146 F	
OK	au employes-tats glaves aprins-	
OK.	Handsink-tot H. G. soap paper towels-	
()L	MICHORAVE-CHEAN & WORKING-	
OK	Hard sin's (near microwave) - Hot Ho socer	of paper towers
OK	HOT hold pizza@140°F	
	Backkitchen	
	Servsafe-aunthia Noftall-1116-1121-	
	Nshunsher-worke 166°F Rinsa 194°F	
	Hand sink- in dishwash area- Hot. Ho G. Soap, 1	apertimes-
	3-hay labelled - ant@ Deappon -	
a.	Quainers drains - 7/10/17 -	<u> </u>
OK /	Jaw-In Preezer @ 15°F Flours & fans (	<u> 4000)</u>
OL I	Dry starage anea-au food up off floors-	
OK.	unut-in cooler Cool - Hars fans Clear	<u>n-</u>
OV.	Front Service	
OK.	160 d Clark HOLY O SOON OF CORRECTION OF	
OL	Hand sink-tott, O, sorep, papertonels-	Vile
OL	my har hand remode crops a kidoro ret	CHY_



Name: Woburn Senior Han School Date: (0)12/18									
Addre		88 n	nontrale avenue				Purpose:		
		701-9	37-8210 x 183	Tim	ā 0	f Operation:	Routine 🖫 Follow Up		
Telepl	10/10			Food Service Complaint C					
Owne	<u>;                                    </u>	Encura	erk Food Service	1		Food C			
Perso	n In i	Charge (PIC)	tion: Based on an inspection this day, the items marked						
Offic	al C	order for Correc	<u>tion</u> : Based on an inspection this day, the items marked specified below. This report, when signedby a Board of	bolow	/ Idi	antify the violation	is in operation or facilities which must		
BOH	to (	cred by the date correct violation:	s. Failure to comply with this notice mey result in Immed	iate s	usp	ension of your pe	emit. If aggreived by this order, you		
have	a r	ght to a hearing	. Your request must be in writing and submitted to the B	OH e	th	e above address	within 10 days of receipt of this order.		
ITEM		CODE		ITEM	_	CODE	No. 5-16-10-10-10-10-10-10-10-10-10-10-10-10-10-		
			FOOD PROTECTION MANAGEMENT	23	H	4-602.13 4-903.11/04.11	Non-Food Contact Surfaces Clean Clean Equipment and Utensils Property Stored		
M	С	590.003 A/B	Parson in Cherge (PIC), Assigned, Knowledgable	25		4-904,11	Single Service Articles Stored, Dispensed		
	С	3-603.11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles		
			FOOD				WATER		
	0	590.004 A/B 3-101,11	Approved Source No Spollage	27	C	5-101.11 5-103.1112	Approved Source Hot & Cold Running Water, Under Pressure		
01	C	590.004 J	Labaling of Ingredients, Recalled, Allergen			5-103.1112	SEWAGE		
	С	3-202.18	Shellstock ID	- 00			Sewer and Waste Water Disposal		
	С	3-203.12 3-502.11	Tags & Records Food Labeling	28	C	5-402.13			
02		3-201.11 F	Safa Food Handling Instructions		r - 1		PLUMBING		
			FODD PROTECTION, TIME & TEMP. CONTROLS	29	С	5-201/02.11 5-203.14	Installed and Maintained Cross Connection.Back Siphonage,BackFlow		
	С	3-401.1113	Cooking Temperatures	- 02/		J. Eddi IV	TO/LET AND HANDWASHING FACILITIES		
	С	3-403.11	Reheating		С	E 000 44	Number, Convenient		
03	C	3-501.14 3-501.16	Cooling Hot and Cold Holding	31	C	5-203.11 5-204/05.11	Locallon, Restricted Use, Accessible		
	C	3-402.1112	Peresite Destruction/Records Relained			6-202.14	Toilet Enclosed, Salf-Closing Doors		
04	$\square$	4-301.11	Fedlities to Maintain Product Tempertures	32		6-501.1112	Fixtures Clean, Good Repair		
05		4-302,12 3-501,13	Food Tharmometara Provided PHF's Properly Thawed			6-301.11-02.11	Hand Cleanser, Hend Drying, Signage		
-		0.001112	FOOD PROTECTION FROM CONTAMINATION				REFUSE DISPOSAL		
0.7		2 200 14	No Reusa of PHF's or Unwrapped Foods	33		5-501.1317 5-501.116	Adequate Number, Covered, Vermin Proof Clean		
07	C	3-306.14 3-305-07.11	Food Protection: Storage, Display, Transportation	34	-	5-501.111/,115	Outside Storage Area Clean		
08	С	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL		
09		3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Bara Hands In Use Utencils Properly Storad	35	С	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
10		4-302.11	Food Diepensing Utencils Provided for Self-Service Unit			G GUI.TTIITIG	PHYSICAL FACILITIES		
			PERSONNEL	-00		0.704.44			
11.	С	590.003 D/E	Parsonnel with Infections Restricted/Excluded	36 37		6-201.11 6-201.11	Floora, Constructed, Clean, Good Repair Walls, Ceiling, Altached Egulp., Clean		
	C	2-301.12	Proper, Adequata Hand Washing	38		8-303.11	Adequate Lighting		
12	C	590.004 E	Prevention of Contamination of Hands		_	6-202.11	Fixtures Shielded		
40	С	2-401.11-,12	Good Hyganic Fractices Ctean Clothes, Hair Restraints	39 40		6-304.11 6-305.11	Rooms and Equipment Vented Dressing Room Clean		
13		2-402.11	Hair Restraints				OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS		С	7-101.11/02.11	Toxic Items: Original Container, Labeled		
14		4.000.44	Food Contact Surfaces: Dasigned, Maintained,	41	C	7-201.11	Stored Separately		
14	L	4-202.11	Inelalled			6-501.113/.114	Pramisea: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed, MeIntained, Inetailed	42		5-203.13 2-103.11 B	Mop Sink No Unauthorized Personnel		
		4-501.11/.15	Dishwashing Facilitles: Designed, Maintained,	43		6-202.111/.112	Separate Living/Sieeping Quarters		
16			Installad, Operated	44		4-802/03.11	Cleaning and Storage of Salled Linens		
		4-301.12 4-204.112/.115	Three Compartment Sink Provided, Drainboards Equipment Thermometers, Pressure Gauge	-		4-903.11	Storage of Linan, Clean Equip., Sing.Sarv. Articles		
17		4-302.14	Test Kit Provided to Tast Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS		
18	-	4-603.12	Pre-Flushed, Scraped, Scaked	45			Food Restrictions and Food Preparation		
20	c	4-501.18110 4-501.112/114	Wash, Rinse Water Clean, Proper Temperature Property Sanitized w/Chemical or 180 F Water	1			s refeted to foodborna tilness a. (Red Items M,01,03,07,08)		
21		3-304.14	Wiping Cloths: Clean, Sanlttzed, Use Restricted				a m		
22		4-602.11	Food Contact Surfaces Clean	Other	Crl	ticel Violations			
Inened	xior's	Signature:	CANCUN DORGENSON	Print	1	nechin	Donerth		
			OHER LIA MINESTI	The state of the s					
PIC's			CITARY MININ	Print		~ [NI	LIWITUL IN		
		Date of a Inspection	N/A DOGSS	Date I			J		
			4 7 4 4 4 4 FE MEL						



Establishm	Establishment Name Woburn Seniur High School Date 6/12/18					
Address	88 montrale avenue Page Lot L					
Item No.	In the space below describe all violations checked on front page.					
	Main Kitchen					
OK	Hardsink near prep- Hot Hoo soup paper towers					
OK	2- dar w souce a 46.F					
OK	Q-dar Wifnit Cups @38°F					
OK	2- dar wichicken patties @35F					
OK	2-day not hold @ 150 F					
	Single Int hold@ 145'F					
OK	B-dow WICheese (back) @34°F					
OK	2-darfreezer C 8F					
OL	all prepareas clean a in appd repair					
OK	all employees - Hots, aprins, gloves					
Or_	Floor walls ceilings-clean + in good repair					
OK	Hot hold - tater tots @ 155'F					
	Servsafe- Cynthia Noftall- 1/10-1/21					
	Disharea					
OK_	Handsink- Hotelfo soup papertouch					
ac Ov	Dishursher- with 100°F Rinse @ 180°F					
OK OV	3-bay labelled - Quat @ 250 ppm					
	all not in use Hems stored					
OL	Walk-in Moder @ 36°F - Floors & fans clean Walk-in freezer @ 3°F - Flass & fans clean					
OK	Dry good Fire a utems up of flours on shelving					
<u> </u>	Funtservice Funtservice					
OL	Hot hold pizza@165°F					
OK	Harri Siny-tht. Har soon namer tours					
OK	Hand Sink-tot Han soup paper towers MILL Cooler C 39°F-					
OK	open front rooler @38'F					



	Name	: Wab	xn Senior Hypschool			_		
	Addre	99.	HIXINGHE CINA					Date: 11 29 18
	Taleph	one: The	1-937-8210					
		Aco	101-0010			Tive	DO 04 ()	Purpose:
- 1	Owner:		mark		-	- 1-0	pe of Operation	···· — — — — — — — — — — — — — — — — —
F	erson	In Charge (P	Correction Based on a Nottall		-	Re	tail Food	Complaint Investigation
- (	Jilicia	Order for	Correction: Based on an inspection this			C	nporary Food	Investigation O
B	OH +	Tected by I	Correction: Based on an inspection this day, the Itel tel date specified below. This report, when signed by Diatione. Feilure to comply with this notice mey result earing. Your request must be in writing and submitted.	ms mark	ed b	alo	V Identify the vi	oletions is executive
h	ave a	right to a i	platione. Feilure to comply with this notice may recu	a Board	of F	leal	th (BOH) mem	ber or its anest constitute
n	EM	COC	ne date specified below. This report, when signed by oblatione. Feiture to comply with this notice mey resule and your request must be in writing and submitted.  FOOD PROTECTION MANAGEMENT	iit iii imm led to the	edia:	le s	usponsion of ye	our permit. If aggreived by this and
			EOOD DDG	o to the	117	rr a	the above edd	dress within 10 days of receipt of this order
		590.003				23	4-602,13	
L	M	3-603.	A/B Person in Chargo (PIC). Assigned, Knowledgable Consumer Advisories		7 -	24	4-903.11/0/	Trott i dou Contact Surfaces Otto
			FOOD		_	25	4-904.11	Single Service Articles Started Property Stored
	Ic	590.004			1	.0 [	4-502 13	No Re-Use of Single Service Articles
	C	3-101.			-	7		WATER
0	-	590.004	J Labeling of Ingradients David		- 2		5-101.11	Approved Source
	C	3-202.1	ODERSIOUR (U		1		5-103.111	2 Hot & Cold Running Water, Under Pressure
02		3-203.1 3-602.1	- ago di necome		-			SEWAGE
		3-201.11			28	3 (0	5-402.13	Sewer and Waste Water Disposal
			FOOD PROTECTION					PLUMBING PLUMBING
_	C	3-401,11-,	FOOD PROTECTION, TIME & TEMP. CONTROLS		29		5-201/02.11	
	C	3-403.11	3 Cooking Temperatures Reheating		30	10	5-203.14	Installed and Maintained Cross Connection, Back Siphonage, BackFlow
03	10-	3-501.14	Cooling					TOILET AND HANDWASHING FACILITIES
	18	3-501.16 3-402.111	Hot and Cold Holding		31	C	5-203.11	Number, Convenient
)4		4-301.11				С	5-204/05.11	Location, Restricted Use, Accessible
5		4-302.12	Facilities to Maintain Product Tempertures Food Thormometers Provided		32	1	6-202,14	Total Enclosed Sall-Clasins D
06		3.501.13	PHF's Properly Thawed			П	6-501.11-12 6-301.11-02.11	II Alolos Ciean, Good Roosis
			FOOD PROTECTION FROM CONTAMINATION					Tand Drying, Signage
7	C	3-308.14	No Reuse of PHF's or Unwrapped Foods	-			5.00	REFUSE DISPOSAL
8	c	3-305-07.11	1. ood i tolecteri. Simmaa Direta		33	-	5-501.13-,17 S-501.116	Adequate Number, Covered, Vermin Proof
,		3-301.11 C			34		5-501.111/.115	Cloan Outside Storage Area Clean
		3-304.12	In Use Utencils Propedy Standard, No Bare Hands					INSECT PODENT AND
		4-302.11	Pood Dispensing Utencils Provided for Call Co.		35	C	6-501.111/.115	INSECT, RODENT, ANIMAL CONTROL
			PERSONNEL PERSONNEL					Insects, Rodents, Animals, Outer Openings
-	C 5	590.003 D/E	Personnel with infections Restricted/Excluded	3	36		7.00	PHYSICAL FACILITIES
- 1	c	2·301.12 590.004 E			17	+	6-201,11 6-201,11	Floors, Constructed, Clean, Good Repair
- 1		401.1112	Pravention of Contamination of Hands Good Hygenic Practices	3	8	L	6-303.11	Walls, Celling, Attached Equip., Clean Adaquate Ughling
	-	2-304.11	Clean Clothea, Hair Restraints	3	9	+	6-202.11	Fixtures Shielded
		2-402.11	mail Mestraints	40		-	8-304.11 6-305.11	Rooms and Equipment Vented
_			EQUIPMENT AND UTENSILS				- 000.11	Uressing Room Clean
	4	-202.11	Food Contact Surfaces: Designed, Mointained,		C			DTHER OPERATIONS
-				41	C	L .	7-101.11/02.11 7-201.11	Toxic Itams: Original Container, Labelled Stored Separately
	4-	202.18	Non-Food Contact Surfaces: Dealgned, Maintained, Installed	-		8		otoreo Separately
	4-5	01.11/.15	Dishwashing Facilities Decigned M.	42		-	5-203.13	Premises: Maintained, No Unnecessary Articles Mop Sink
			widned, Operation	43	1	6	2-103.11 8 N -202.111/.112 S	lo Unauthorized Personnel
	4-20		hree Compartment Sink Provided, Drainboards	- 44			4-802/03.11	Separate Living/Sieeping Quarters Cleaning and Storage of Solled Linens
-	4-	-302.14	est Kli Provided to Tast Sand	-	11			forage of Linen, Clean Equip., Sing.Sorv, Articles
+		20000	to-Fittshed Scraned Control				F	RIGHLY SUSCEPTIBLE POPULATIONS
G	4-50	110 110	resn, Hinse Water Class Dear	45			3,00144	
1	3.5	304.14 V	lping Cloths: Cloan Saciliand III	Numb	er of	viol	ated provisione r	elated to foodborne litnesa
_L	4-6	602.11 F	lping Cloths: Cloan, Sanitized, Use Restricted and Contact Surfaces Clean				Total Cita.	elated to foodborne Illnesa Red Items M.01,03,07,08)
r's S	lgnatu		about D	Other	Critic	at V	iofationa	
-	1	M	your delitery		1	10	00-	
	1701	V.	Sals Marta otto	Print:	-4		ynan	DOK SEAL
nati	110.							
d D	ate (of napect	Kan NI	1 Occ June	Print Date &	D	K	ANIA 1	VICTORIA



Establishn	nent Name Woburn Senur High scraph Date 11/29/18
Address	88 montrale avenue Page Lot 1
item No.	In the space below describe all violations checked on front page.
	Mayo Kitchen
OL	a-dorthage by prep @ 37°F
OL	Prepareas- Cleany ingood repair
OK	Ham Sink near mirrowave @ 110°F, scup & paper towel
OL	Hand Sink near pup sink-totts of scap opertine
OK	emplayees- Hats gloves aprans.
OK_	2-dar-Indge near oven @ 38°F
OK	7-dar fridge W peaches @ 375
OL	Hot hold narms @ 143°F
OK	2-doorfridge wil mac & Cheise @ 404
OK_	2-day freiter @ 18°F
O)s	Back area
OK	Servsafe-Cunthia. Nof-tall-1/16-1/21
OL	3-bay-Overt@200pm-labelted-
OK	Hardsink in aish area-totto, soap papertones-
OIL	Dishwaher-wash@164°F. Rinse@190°F
OK	Not-in-use pots & pans-stored-
OK	war in @ 40°F Flors + fars-clean
OK	Writ- in freezer 08. F. Floors a fains clean
OK	Dry sterage area- are items labelled & off flors-
	Front service
OL_	2-down fridge WI Salad @ 41°F
OK	Hot hold pzza@135F
OL	2-dex hot hold mac & choise a singuicher @ 135F
OK	Hand sines- texts of soap, paper towels-
O'L	open front display cooler @ 36F
	MIL CODER @ 37'F



Nama: Woburn Senior Highschool					Date: 4/25/19				
Addre	Address: 88 montrale avenue						Purpose:		
			137-8210 x 183	1- 1			Routine		
Telep		A .				of Operation: Service	Follow Up 🖸 Complaint 🚨		
Owne		Arama		Re	Investigation				
Perso	n In	Charge (PIC)	unthia Noftall	1 20	TP:	orary Food	Other		
Offic	al (	Order for Corre	ction: Based on an inspection this day, the Items marked	belo	N ic	lentity the violetio	ns in operation or facilities which must		
De c	orre	ected by the dat	e specified below. This report, when signedby a Board o	f Hea	lth :	(BOH) member o	r its agentconsitiutes an order of the		
have	aı	currect violation	ns. Fallure to comply with this notice may result in immed g. Your request must be in writing and submitted to the f	ilate s	leu:	sension of your p	ermit. If aggreived by this order, you		
ITEM		COOE	The second of th	ITEA		CODE	within to days of receipt of this order.		
			FOOO PROTECTION MANAGEMENT	23		4-802.13	Non-Food Contact Surfaces Clean		
	С	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	24	+	4-903.11/04.11 4-904.11	Clean Equipment and Utenells Properly Stored		
М	C	3-603,11	Consumer Advisories	28	+	4-502,13	Single Service Articles Stored, Cispensod No Re-Use of Single Service Articles		
			FOOD				WATER		
	С	590.004 A/B	Approved Source	<del> </del>	TC	5-101,11	Approved Source		
	C		No Spoilage	27	C	5-103.1112	Hot & Cold Running Water, Under Pressure		
01	0		Labeling of Ingredients, Recalled, Allergen Shellstock IO	-			SEWAGE		
	C	3-202.18 3-203.12	Tags & Records	28	TC	5-402.13	Sewer and Waste Water Disposel		
02		3-802.11	Food Labeling	20	1~	3-44Z.13			
		3-201.11 F	Safe Food Handling Instructions		_				
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	C	5-201/02.11 5-203.14	Installed end Maintained Cross Connection,Back Siphonage,BackFlow		
	С	3-401.1113	Coolding Temperatures	30	1-	3-203.14	TOILET AND HANDWASHING FACILITIES		
03	C	3-403.11	Reheating		T -				
03	C	3-501.14 3-501.16	Cooling Hot and Cold Holding	31	,C	5-203.11 5-204/05.11	Number, Convenient Location, Restricted Use, Accessible		
	С	3-402,11-,12	Peresite Destruction/Records Retained		-	6-202.14	Toilet Enclosed, Self-Closing Doors		
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fixtures Cleen, Good Repair		
06	-	4-302.12 3-501.13	Food Thermometere Provided PHF's Properly Thewest		Ш	6-301.11-02.11	Hand Cleaneer, Hand Drying, Signage		
			FOOD PROTECTION FROM CONTAMINATION				REFUSE DISPOSAL		
07	С	3-306.14	No Reuse of PHF'e or Unwrapped Foods	33		5-501,13-,17	Adequats Number. Covered, Varmin Proof		
	_	3-305-07.11	Feed Protection: Storage, Displey, Transportation	34	H	5-501,116 5-501,111/,115	Cleen Outside Storage Area Clean		
80	С	3-302.11	Separation, Segregation, No Cross Contamination			3 331.1111,110	INSECT, RODENT, ANIMAL CONTROL		
Ω9		3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Bere Hands In Use Utencile Properly Stored	00	С	0.001.41144			
10		4-302.11	Food Oispansing Utencils Provided for Self-Service Unit	35	0	6-501,111/,115	Insects, Redonia, Animais, Outer Openings		
			PERSONNEL				PHYSICAL FACILITIES		
11	С	590.003 D/E	Personnel with Infections Restricted/Excluded	36		6-201.11	Floors, Constructed, Clean, Good Repair		
	С	2-301.12	Proper, Adequate Hand Washing			6-201.11 6-303.11	Walls, Ceiling, Atteched Equip., Clean Adequete Lighting		
12	C	590.004 E	Prevention of Contemination of Hands	38		6-202.11	Fixtures Shielded		
13	C	2-401.1112 2-304.11	Good Hygenic Practices Cleen Clothes, Hair Restraints	39 40	Н	6-304.11	Rooms and Equipment Vented		
13		2-402.11	Heir Restraints	40		6-305.11	OTHER OPERATIONS		
			EQUIPMENT AND UTENSILS		-				
4.4		4.000.44	Food Contact Surfaces: Designed, Maintained.	41	C	7-101.11/02.11 7-201.11	Taxic Items: Original Container, Labeled Stored Separetely		
14		4-202.11	Instelled		Ť	6-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		5-203.13	Mop Sink		
	$\dashv$	4.504.44.45	Dishwashing Facilities: Designed, Maintained,	43	$\dashv$	2-103.11 a 6-202.111/.112	No Unauthorized Personnel Separate Living/Siseping Quarters		
16		4-501.11/.15	Installed, Operated	44		4-802/03.11	Cleaning and Storage of Soiled Linens		
	-	4-301.12	Three Compartment Sink Provided, Drainboards			4-903.11	Storage of Linen, Clean Equip., Sing Serv. Articles		
17		4-204.112/.115 4-302.14	Equipment Thermomelers, Pressure Gauge Test Kilt Provided to Test Sanitizer				HIGHLY SUSCEPTIALE POPULATIONS		
18		4-803.12	Pre-Flushed, Scraped, Soaked	45 C 3-801.11 Food Restrictions and Food Preparation					
19 20	C	4-501,18-,110	Wash, Rinse Water Clean, Proper Temperature Properly Sanitized w/Chemical or 180 F Water	Number of violated provisions raised to londborns Illness					
21	ŏ	3-304.14	Wiping Cloths: Clean, Sanilized, Use Restricted	risk fectors and interventions. (Red liems M,01,03,07,08)					
22		4-602.11	Food Contact Surfaces Clean	Cthor Critical Violations					
	Mada			Print Meahan Wherms					
isbec:	spector's Signaturo.				1	Kyun.	IN VERTY		
PIC's 5			EMMY MARILLE	Print:	K	2			
	heduled Date of ALA - SISS					11 550			
ompl	arvö	a Inspection /		Result		100			



Establishn	nent Name Woburn Senior Highschool Date 4/25/19
Address	El montrale avenue Page Lot 1
Item No.	in the space below describe all violations checked on front page.
	main kHonen
OK	Hand Sink near pup - That the o saip paper toues -
OL	Pup areas- clean & in good repair
OL	Hot hold rice @ 145F HOT hold tots @ 150F
OK	a-dar frage wi chirun patties & aussing @35F
OK	2-docr tridge Wapple Sauce @ 417
OK_	Ittot told nacho chips @ 145°F
OK	2-door fridge w pretzels-0.341°F
OK	prep eneas-clean & in and repair
OL	2-door freezer w/ meats @ -3°F
OL	Floors walls ceilings- Clean & in gard repair
OK_	Servsafe-Cynthia Noftoll-1/16-1721
OL	3-bay labelled & gratedas ppm
Ok_	Hand SINK next to dish area- Hot Han, strop paper towers
OL	Dishurisher. Wish@ 170°F Rinse@180°F
OL	au not in use potsprins-all stored properly-
O'L	Will-in-freezer @7ºF Floors + fans clean-
OK	Walk-in order @ 35°F. Floors & fans clean
OL	Dry goods area-clean & are Hems up of f floors.
Ok	Front Service
OL	2-dor wivegues @ 445F
OK	Hot hold pizza @1465 2-dar warmer @1355
OL	
OK	Open air nover @ 37°F
OL	milk Croser @39F
OK	employees- Hats, groves, aprins.
02	Chippedes in States Charles
	l



Name	ama: Wymyn Elementary Ychool						Date: 01017			
	PUTPOSE:									
		301	737-8243	Type of Operation:			Routine Policy III Pol			
Telepi	lone	0.00000	101-00-15			Bervice C	Follow Up  Complaint			
Owner	r	Urarya	rk_	Retail Food Q investigation Q						
D		Charge (PIC)	ntonetta Fuller	Temporary Food Other						
Offici	al C	order for Correc	tion: Based on an inspection this day, the items marked	below Identify the violations in operation or facilities which must						
			specified below. This report, when signedby a Board of							
вон	to c	correct violation	s. Failure to comply with this notice may result in immed	iate s	usp	ension of your pe	ermit. If aggrelved by this order, you			
			. Your request must be in writing and submitted to the B							
ITEM		CODE		ITEM	-	CODE				
			FOOD PROTECTION MANAGEMENT	23	-	4-602.13	Non-Food Contact Surfaces Clean			
-	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgable	24	-	4-903.11/04.11 4-904.11	Creen Equipment and Utenells Properly Stored Single Service Articles Stored, Dispensed			
M	c	3-603.11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles			
			FOOD				WATER			
	Lal	500.00( 150		_	I.C.	5 454 44	Approved Source			
	C	590.004 A/B 3-101.11	Approved Source No Spoilage	27	0	5-101.11 5-103.1112	Hot & Cold Running Weter, Under Pressure			
01	c	590.004 J	Labeling of Ingredients, Recalled, Allergen			5-100:17-110				
	c	3-202.18	Shellstock ID		_		SEWAGE			
	C	3-203,12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal			
02		3-602.11 3-201,11 F	Food Labeling Safe Food Handling Instructions				PLUMBING			
		3-201,111		29		5-201/02.11	Installed and Maintained			
			FOOD PROTECTION, TIME & TEMP. CONTROLS	30	С	5-203.14	Cross Connection,Back Siphonage,BackFlow			
	C	3-401.11-,13	Cooking Temperatures				TOILET AND HANDWASHING FACILITIES			
	C	3-403.11	Reheating	-		E 007 44	Number, Convenient			
03	C	3-501.14 3-501.16	Gooling Hot and Gold Holding	31	0.0	5-203.11 5-204/05.11	Location, Restricted Use, Accessible			
	c	3-402.1112	Parasile Destruction/Hecords Retained		Ė	8-202.14	Tollet Enclosed, Self-Closing Doors			
04		4-301.11	Facilities to Maintain Product Tempertures	32		6-501.1112	Fortures Clean, Good Repair			
05		4-302.12	Food Thermometers Provided		<u></u>	6-301.11-02.11	Hand Cleenser, Hand Drying, Signage			
06		3-501.13	PHFs Property Thawad				REFUSE DISPOSAL			
			FOOD PROTECTION FROM CONTAMINATION		· ·	5-501.1317	Adequate Number, Covered, Vermin Proof			
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.116	Clean			
08		3-305-07.11	Food Protection: Storage Display Transportation	34 5-501,111/.115			Outside Storage Ares Cleen			
	С	3-302.11 3-301.11 C	Separation, Segregation, No Cross Contamination Hendling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL			
09	$\vdash$	3-304.12	In Use Utencils Property Stored	35	C	8-501.111/.115	Insects, Redents, Animals, Outer Openings			
10		4-302.11	Food Olapensing Ulancits Provided for Self-Service Unit			<del></del>	PHYSICAL FACILITIES			
			PERSONNEL							
11	С	590.003 D/E	Personnel with Intections Restricted/Excluded	36	$\vdash$	6-201.11 6-201.11	Floors, Constructed, Clean, Good Repair Walls, Celling, Attached Equip., Clean			
11_	č	2-301.12	Proper, Adequate Hand Washing		1	6-303.11	Adequate Lighting			
12	c	590.004 E	Prevention of Contamination of Hands	38		6-202.11	Fixtures Shielded			
	C	2-401.1112	Good Hygenic Practices	39		6-304.11	Rooms and Equipment Vented			
13		2-304.11 2-402.11	Clean Clothes, Heir Restraints Heir Restraints	40	<u> </u>	6-305,11	Oressing Room Clean			
		2-402.11					OTHER OPERATIONS			
			EQUIPMENT AND UTENSILS	41	C	7-101.11/02.11	Toxic Items: Original Centainer, Labeled			
14		4-202.11	Food Contact Surfaces: Designed, Meintained,		С	7-201.11	Stored Separately			
	-		Installed	42		8-501,113/.114 5-203.13	Premises: Maintained, No Unnecessary Articles  Mon Sink			
15		4-202.16	Non-Food Contact Surfeces: Designed, Meintained, Installed	42		2-103.11 B	No Unauthorized Personnel			
		4-501.11/.15	Olekumekka Egeliikes Designed Maintained	43		6-202.111/.112	Separate Living/Sleeping Quarters			
16	li		Installed, Operated	44		4-802/03,11	Cleaning and Storage of Solled Linens			
	-	4-301.12	Three Compertment Sink Provided, Drainboards			4-903,11	Storage of Linen, Clean Equip., Sing.Serv. Articles			
17		4-204.112/.115 4-302.14	Equipment Thermometers, Pressure Gauge Test Kit Provided to Test Sanitizer				HIGHLY SUSCEPTIBLE POPULATIONS			
18	$\vdash$	4-603.12	Pre-Flushed, Scraped, Soaked	45 C 3-801.11 Food Rastrictions and Food Preparation						
19		4-501.18-,110	Wash, Rinse Water Clean, Proper Temperature				ne related to foodborns illness			
20	С	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	risk factors and interventions. (Red items M,01,03,07,08)						
21	-	3-304.14 4-802.11	Wiping Cloths: Clean, Sanitized, Use Restricted Food Contact Sudgees Clean	Other Critical Violations						
25		1	1. Was contact contact of the contac	Other Critical Violations						
Inspec	tor's	Signature.	eancy where	Print: //L/UNCIN LONGIN ]						
		100	10-3/1-14		1	0//	tonotta Fuller			
		ature: \ ME	There There	1388						
	chaduled Date of V/A 1005				Dete & <sup>C</sup> Result					
وانسى	plance inspection / V// / 1203									



Establishm	ent Name Wyman Elementary Schml	Date   Ø   10   17
Address	077 main Street	Page of
Item No.	in the space below describe all violations checked on front page.	
OK	ant Sinitizer adagnom	
OK	Servsafe-antonetta Filler-12/15-12/20	
OK	employee-that, apron, gloves-	
OK	Drigody area- all terms up off flock	astred
OK	2-dorfreezer CB°F-	
OL	Q-day-Indge (437°F	
OK	3-bay-Clean & labelled-	
OL	MILL FORGETIC 30F, MILL #20 308F	
OV	metime use utensils-	
OV.	all men meas-Clean & in good remir	
01	au flows walls Ceilings in clean remir	
OX	employee bothroum-Olean, the HOCROF,	Soup morning
OK	Trash area- outside-clean & Overs Closed-	7 // 7
<u> </u>		



Name:	iama: Wyman Elementary School						Dels: 6/19/18		
	VIOTT IMMON CTUCAL								
	Address: 107 1 Main Street						Routina 🖫		
Teleph	one	A	45-T- Da45			f Operation: Servica □	Follow Up Complaint Invastigation		
Owner	: 2	grama	rk Food Services			Food $\Box$			
Damos	le (	Charge (PIC)				rary Food	Other 🗆		
Offici	al C	rder for Correc	lion: Based on an inspection this day, the items marked	balow identify the violations in operation or facilities which must					
			specified balow. This report, when signedby a Board of						
			s. Failura to comply with this notice may result in immedi						
ITEM	a n	gnt to a nearing CODE	. Your raquast must be in writing and submitted to the B	ITEM		CODE	within 10 days of receipt of this order.		
1 F Gallet		0002	FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfeces Clean		
	-1			24		4-903.11/04.11	Cleen Equipment and Ulensils Property Stored		
М	C	590.003 A/B 3-603.11	Person in Charge (PtC), Assigned, Knowledgable Consumer Advisories	25 26	-	4-904.11 4-502.13	Single Service Articles Stored, Dispensed  No Re-Use of Single Service Articles		
			FOOD		-		WATER		
	C	590.004 A/B	Approved Source	_	C	5-101.11	Approved Source		
	c	3-101.11	No Spollage	27	C	5-103.1112	Hot & Cold Running Weler, Under Preesure		
01	C	590.004 J	Labeling of Ingredients. Recalled, Allergen				SEWAGE		
	C	3-202 18	Shellstock ID Tegs & Records	28	С	5-402.13	Sewer and Waste Water Disposal		
02	Ť	3-602,11	Food Labeling			J-432.10	PLUMBING		
02		3-201,11 F	Safe Food Hendling Instructions						
			FOOD PROTECTION, TIME & TEMP, CONTROLS	30	С	5-201/02.11 5-203.14	Installed and Mainteined Cross Connection, Back Siphonage, BackFlow		
	C	3-401.1113	Coaking Temperatures		لسسا		TOILET AND HANOWASHING FACILITIES		
	C	3-403.11	Reheating	<del>                                     </del>		E 000 44	Number, Convenieni		
03	C	3-501.14 3-501.16	Coaling Hot and Cold Holding	31	,c	5-203.11 5-204/05.11	Location, Restricted Use, Accessible		
	c	3-402.1112	Perasite Destruction/Records Retained			6-202.14	Tallet Enclosed, Self-Closing Doors		
04	-	4-301.11	Feel Decreased and Product Tempertures			6-501.1112 6-301.11-02.11	Fixtures Clean, Good Repair Hand Cleanser, Hand Drying, Signage		
05 08		4-302 12 3-501.13	Food Thermometere Provided PHF's Properly Thawed				REFUSE OISPOSAL		
			FOOD PROTECTION FROM CONTAMINATION						
07	С	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.1317 5-501.116	Adequate Number, Covared, Vermin Proof Clean		
	-	3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Aree Cleen		
08	C	3-302.11	Separation, Segregetion, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL		
09		3-301.11 C 3-304.12	Handling of Food & Ice Minimized, No Bare Hands In Use Utencils Properly Stored	35	C	_#•501,111/.115	Insects, Rodenta, Animala, Outer Openings		
10		4-302.11	Food Dispensing Utencits Provided for Self-Service Unit				PHYSICAL FACILITIES		
			PERSONNEL	36		8-201.11	Floors, Constructed, Clean, Good Repair		
11	С	590.003 D/E	Personnal with Infections Restricted/Excluded	37		B-201.11	Walls, Ceiling, Attached Equip., Cleen		
	С	2-301.12	Proper, Adequate Hand Washing	38		8-303.11	Adequate Lighting		
12	C	590.004 E 2-401.11-,12	Prevention of Contamination of Hands Good Hygenic Practices	39	Н	B-202.11 B-304.11	Fixtures Shielded Rooms and Equipment Venled		
13	Ť	2-304.11	Cleen Clothes, Heir Restraints	40		6-305.11	Dressing Room Clean		
		2-402.11	Hair Restraints				OTHER OPERATIONS		
			EQUIPMENT ANO UTENSILS		С	7-101.11/02.11	Toxic Items: Original Container, Labeled		
14		4-202.11	Food Contact Surfaces: Designed, Maintained,	41	С	7-201.11	Stored Separately		
	_	7 11 11 11 11	Installed	40		6-501.113/.114	Premises: Maintained, No Urinecessery Articles		
15		4-202,16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		5-203,13 2-103,11 B	Map Sink Na Unauthorized Personnel		
		4-501_11/.15	Dishwashing Facililles: Deeigned, Mainleined,	43		6-202.111/.112	Separate Living/Sleeping Quarters		
16		4-301.12	Installed, Operated Three Compartment Sink Provided, Drainboards	44		4-802/03,11 4-903.11	Cleaning and Storage of Soiled Linens Storage of Unen, Clean Equip., Sing Serv. Articles		
47	Н	4-204.112/.115	Equipment Thermometers, Pressure Geuge			42303.11	HIGHLY SUSCEPTIBLE POPULATIONS		
4-302.14 Test Kit Provided to Test Sanifizer									
18	H	4-603.12 4-501.18110	Pre-Flushed, Scraped, Sosked Wash, Rinse Water Clean, Proper Temperature	45 C   3-801.11   Food Restrictions and Food Preparation					
20	C	4-501.112/114	Property Sanitized w/Chemical or 180 F Water	risk fectors and interventions, (Rod Items M,01,03,07,08)					
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted						
22	22 4-802.11 Food Contact Surfaces Clean					tical Violations			
Inspec	nspector's Signature: / IRAMAN DIMERAY			Print	:/	neahar	1) Deral		
	011			NO HOLI					
	109 Signature: Unnettle Filler			Print Coll Coll Video					
	choduled Date of N/A 10055				Result				



Establish	ment Name Wyman Elementary School	Date (e/19/18
Address	677 main street	Pageof
Item No.	In the space below describe all violations checked on front page.	
	Main KHehen	
OK	Servsafe-antonetta Fuller - 12/15-1.	2/20
OK	Pren areas-clean a in agod renair	
OK	2-dorrtridge @ 38°F.	
OL	Q-down freezer Q1°F	
OL	Dry and ana-clean + all Hem up	off shelves
OK	3 tru apelled oclean - Quat @ Doc	
OL	Floors Walls ceilings - Clean + in good re	mir
OK	one-time use utensils - all pre- once agie	'd
OK_	milk Oppler C. 38°F- Open during delivery	
OL	MILK COOLER O KIN SErvice @377	
OK.	Hot hold @ 175F. no food in at moment	
OK	Trash area - Clean & leds closed	
OL	KHIMEN STAFF- HAT GIBVES apron-	
		<u> </u>